

Pumpkin Bars

4 eggs
2 cups white sugar
1 cup canola oil
1 can (15 ounce) pumpkin puree
2 cups all-purpose flour
2 tsp. baking powder
2 tsp. ground cinnamon
1 tsp. baking soda
3/4 tsp. salt



Preheat oven to 350 degrees. Grease a large jelly roll pan. Beat eggs with electric mixer until foamy; add sugar, oil and pumpkin. Beat on medium speed until incorporated for 2 minutes. Mix dry ingredients in separate bowl and beat into egg mixture on low speed until just combined. Pour batter into prepared pan. Bake for 20-25 minutes.

Cream Cheese Frosting

Beat 1 package cream cheese, softened, with 1 cup butter, softened, and 2 tsp. vanilla together until creamy. Gradually add 4 cups confectioner's sugar and beat until smooth. Spread frosting over cooled pumpkin bars.

Enjoy with a cup of coffee!

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