

Pumpkin Bars

From Bakingbetter.com

1 can (15 oz.) pumpkin, not pumpkin pie mix!

$\frac{3}{4}$ cup vegetable oil

1 $\frac{2}{3}$ cups light brown sugar, lightly packed

4 eggs

1 $\frac{1}{2}$ cups all purpose flour

1 $\frac{1}{2}$ cups rolled oats or quick oats (not instant)

1 tablespoon cinnamon*

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

Preheat oven to 350 degrees. Prepare a 9x13 cake pan by spraying with no-stick cooking spray.

In a bowl, mix together pumpkin, vegetable oil, brown sugar, and eggs, stir to mix well.

In a sifter or whisked together in a bowl, combine the flour, cinnamon (or spice mix), baking powder, baking soda, and salt.

Add the flour mixture all at once to the pumpkin mixture and stir just to combine, a few small lumps are OK. Stir in oats and stir to combine. Pour into prepared pan and bake for 25-30 minutes or until it tests done. Let cool completely.

*for a spicier bar, use 1 teaspoon cinnamon and 2 teaspoons of pumpkin pie spice. You can also make your own spice blend (cloves, ginger, nutmeg etc...) to equal roughly 1 tablespoon.

Cream cheese icing

4 oz. ($\frac{1}{2}$ a bar) room temperature cream cheese

1 teaspoon vanilla extract

$\frac{1}{4}$ cup ($\frac{1}{2}$ a stick) room temperature butter

2 cups powdered confectioners sugar

Combine all ingredients in a bowl and beat with an electric mixer until smooth, spread over cooled bars.