

Pumpkin Bars with Cream Cheese Frosting

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These moist and soft Pumpkin bars with cream cheese frosting are the perfect way to welcome fall! I was so excited when I found canned pumpkin puree at the grocery store! It was the third store that I had gone to and they finally had it. The lady at the checkout probably thought I was insane because I bought four large cans of it. That's alright because now I am all set to make my favorite pumpkin recipes. One of my all time favorite pumpkin recipes to make are pumpkin bars with cream cheese frosting.



Can I Use Ready-Made Frosting for These Pumpkin Cheesecake Bars?

If you want to save time when it comes to frosting these pumpkin cheesecake bars, you can use store bought cream cheese frosting. You can find cream cheese frosting in the baking aisle with the cakes and other frostings. While the consistency of store bought frosting is a little different than this recipe, it will still taste amazing.

How Long Do Pumpkin Bars Last

When you make these pumpkin bars you will want to store them in the refrigerator. This is because of the cream cheese frosting. The bars will last about 5 days when you have them stored in the refrigerator. Make sure that you have the baking pan wrapped in plastic or remove them and store them in an airtight container. This will keep them fresh for as long as possible. If you will not finish them before they go bad, you can freeze them.

Can You Freeze This Pumpkin Squares Recipe?

I love it when I can freeze a dessert. Then I can have it on hand whenever I want it without having to make it all the time. Sometimes I make a double batch and sometimes I take the batch I made and freeze half of it. I like to cut the bars first before freezing them on a plate or a baking sheet. The pumpkin bars are best when you freeze them before moving them to plastic wrap. This makes sure that the frosting does not stick to the plastic wrap. When you are ready to thaw the pumpkin bars, remove the plastic wrap before it thaws.

Ingredients for Pumpkin Bars

- Eggs
- Granulated sugar
- Vegetable oil
- Pumpkin

- All-purpose flour
- Baking powder
- Ground cinnamon
- Salt
- Baking soda
- Cream cheese,
- Butter or margarine
- Confectioners' sugar
- Vanilla extract

How to Make Pumpkin Bars with Cream Cheese

Preheat the oven to 350 degrees F. Grease a 13 by 9-inch baking pan.

In the bowl of a stand mixer fitted with the paddle attachment combine the eggs, sugar, oil and pumpkin on medium speed until light and fluffy.

In a large bowl whisk together the flour, baking powder, cinnamon, salt and baking soda.

Hand mix the dry ingredients into the pumpkin mixture until just combined. Do not overmix. Spread the batter into the prepared 13 by 9-inch baking pan. Bake for 25-30 minutes or until toothpick inserted into the middle comes out clean. Transfer to a wire rack and allow to cool completely.

In the bowl of a stand mixer fitted with the paddle attachment

combine the cream cheese and butter until smooth. Add the sugar and mix at low speed until combined. Stir in the vanilla and mix again. Spread on cooled pumpkin bars.



For the summary of Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends



PUMPKIN BARS WITH CREAM CHEESE FROSTING



Want more pumpkin desserts?



Pumpkin Bars with Cream Cheese Frosting

cook time: 30 MINUTE Stotal time: 30 MINUTES

Ingredients

For the Pumpkin Bar:

- 4 eggs
- 1 2/3 cups granulated sugar
- 1 cup vegetable oil
- 15-ounce can pumpkin
- 2 cups sifted all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda

For the Cream Cheese Frosting:

- 8-ounce package cream cheese, softened
- 1/2 cup butter or margarine, softened
- 2 cups sifted confectioners' sugar
- 1 teaspoon vanilla extract

Instructions

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2. In the bowl of a stand mixer fitted with the paddle attachment combine the eggs, sugar, oil and pumpkin on medium speed until light and fluffy.
3. In a large bowl whisk together the flour, baking powder, cinnamon, salt and baking soda.
4. Hand mix the dry ingredients into the pumpkin mixture

until just combined. Do not overmix. Spread the batter into the prepared 13 by 9-inch baking pan. Bake for 25-30 minutes or until toothpick inserted into the middle comes out clean. Transfer to a wire rack and allow to cool completely.

5. In the bowl of a stand mixer fitted with the paddle attachment combine the cream cheese and butter until smooth. Add the sugar and mix at low speed until combined. Stir in the vanilla and mix again. Spread on cooled pumpkin bars.