

Pumpkin Bars

Ingredients

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You'll Need (for the bars):

4 eggs.
1 $\frac{2}{3}$ cups of granulated sugar.
1 cup of vegetable oil.
1 (15 ounces) can of pumpkin.
2 cups of sifted all-purpose flour.
2 tsp of baking powder.
2 tsp of ground cinnamon.
1 tsp of salt.
1 tsp of baking soda.

You'll Need (for the icing):

1 (8 ounces) package of softened cream cheese.
 $\frac{1}{2}$ cup of softened butter.
2 cups of sifted confectioner's sugar.
1 tsp of vanilla extract.

How to:

In a bowl, blend together the eggs, sugar, oil, and pumpkin with an electric mixer on medium speed until fluffy. In a bowl, mix together the flour, baking powder, cinnamon, salt and baking soda. At low speed, mix in the dry ingredients to

get a smooth batter.

In a greased 13×10 baking pan, pour the batter and bake for 30 minutes in a preheated oven to 350°.

Let cool completely before cutting into bars.

For the icing, mix together the cream cheese and butter using an electric mixer then add in the sugar and beat at low to combine.

Mix in the vanilla then spread over the cooled pumpkin bars.

Bonne Appétit!

Easy, peasy and yummy! These pumpkin bars are very easy and simple to prepare, you won't believe the taste the pumpkin gives to these bars guys! It's a must-try! Go ahead, you won't regret it!