

Idiot's Kitchen Recipe – Pumpkin Bars

Recipe from www.idiotskitchen.com



Ingredients:

3 eggs
1 cup sugar
2/3 cup brown sugar, lightly packed
1 cup vegetable oil – canola, safflower, etc.
2 (15 oz) cans pumpkin puree (not pumpkin pie filling)
2 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons cinnamon
1 teaspoon ground cloves
1 teaspoon nutmeg

For the Cream Cheese Icing:

8 ounces softened cream cheese
1 stick (1/2 cup) butter, softened at room temperature
1 teaspoon vanilla
2 cups powdered sugar (confectioner's sugar), sifted
1 cup walnuts, chopped

Preheat the oven to 350 degrees.

In a large bowl or mixer, combine 3 eggs, 1 cup sugar, 2/3 cup brown sugar, 1 cup vegetable oil, 2 (15 ounce) cans of pumpkin, and 1 teaspoon vanilla. Stir until smooth and well combined.

In a separate bowl, combine 2 cups flour, 2 teaspoons baking powder, 1 teaspoon baking soda, 1 teaspoon salt, 2 teaspoons cinnamon, 1 teaspoon ground cloves, and 1 teaspoon nutmeg. Stir with a whisk until combined.

With the mixer on low, slowly add the flour to the pumpkin mixture. Stir to combine. Pour the pumpkin batter onto an ungreased 17 x 11 inch sheet pan. Bake at 350 degrees for 25 minutes until puffed and a toothpick inserted into the center comes out clean. Cool completely in the pan.

To make the cream cheese icing, combine 8 ounces of softened cream cheese, 1 stick (1/2 cup) butter softened at room temperature, and 1 teaspoon vanilla. Mix until smooth and combined. Sift 2 cups of powdered sugar to remove any lumps. With the mixer on low, slowly add the powdered sugar 1/2 cup at a time to the cream cheese mixture. Mix until smooth and a good spreading consistency. You might need to add an extra 1 – 2 Tablespoons of powdered sugar to get it the right thickness.

Spread the cream cheese icing over the cooled pumpkin bars. Top with chopped walnuts. Refrigerate for at least an hour (or overnight) to allow the frosting to set. Cut into squares. Eat and smile.