



HALLOWEEN RECIPE

Pumpkin Spice Bars

What you'll need:

2 c graham cracker or gingersnap crumbs
7 Tbs butter, melted
1 2/3 c plus 1/4 c sugar, divided
2 c all-purpose flour
2 tsp cinnamon
2 tsp baking soda
2 tsp baking powder
1 tsp salt
4 eggs
1 can (15 oz) pumpkin puree
1 c vegetable oil
1 can (16 oz) cream cheese frosting
Halloween shaped sprinkles

Directions:

Preheat oven to 350 F.

Line a 15x11 inch pan with foil and set aside.

In a small bowl, mix crumbs, butter, and 1/4 c sugar until well combined. Spread mixture into prepared pan. Smooth mixture in pan to form an even crust.

Bake crust until fragrant, about 6 min.; let cool completely.

In a medium bowl, combine flour, cinnamon, baking powder, baking soda, and salt.

In a separate bowl, beat eggs, remaining sugar, pumpkin puree, and oil; stir in flour mixture.

Using a rubber spatula, spread pumpkin mixture evenly over the cooled crust in pan.

Bake until filling pulls away from the pan, 25-30min.; let cool completely in pan.

Frost top with cream cheese icing. Gently drag the tines of a fork from side to side through the frosting to create wave pattern. Sprinkle with Halloween shaped sprinkles. Cut into 24 bars and serve.