

simply

Janice

P U M P K I N B A R S

INGREDIENTS:

2 cups flour

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon pumpkin pie spice

½ cup sugar (or ½ cup Splenda Baking Blend)

1 cup brown sugar (or 1 cup Splenda Baking Blend Brown Sugar)

1/2 cup oil

4 eggs

2 cups pumpkin (pure pumpkin – not pumpkin pie mix)

Preheat oven to 350. Mix dry ingredients together well. Beat eggs slightly and then mix in with the rest of the ingredients. Pour in a 9 x 13-inch baking dish coated with nonstick spray. Bake for 40-to-45 minutes. Cool, and then cut into squares.

Hints:

To dress this up, after this is cooled and before cutting, make up a cream cheese icing.

Spread on the bars when cooled. Garnish with chopped pecans, walnuts or sliced almonds.

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