

Pumpkin Bars with Cream Cheesing Frosting

Ingredients

4 extra large eggs
1 c. oil
2 c. sugar
1 lb. can pumpkin
2 c. flour
2 tsp. baking powder
1 tsp. soda
1/2 tsp. salt
1/4 tsp. ginger
2 1/4 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg

Instructions

Beat eggs, oil and sugar in large bowl until blended. Thoroughly mix in pumpkin.

Sift together rest of ingredients. Gradually stir into pumpkin mixture. Pour into a greased and floured jelly roll pan **17 x 11 inches or 2 greased 9 x 9 inch pans**.

Bake at 375 degrees for 18 - 20 minutes. Do not overbake. When cool, frost with cream cheese frosting.

FROSTING

8 ounces, Cream Cheese, Softened
1 stick Butter, Softened
1 teaspoon of Vanilla Extract
1 pound Powdered Sugar, Sifted
Dash of Salt
Dash of Cinnamon (optional)
1 Tablespoon Half-and-half or Milk (more if needed for thinning)

Beat cream cheese until very soft. Add butter; beat until smooth. Beat in half and half or milk and vanilla. Gradually add powdered sugar. Add a little more half and half or milk if need to thin.