

# 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.