Pumpkin Bars

With a sweet cream cheese frosting, these pumpkin bars are a perfect treat during the fall. Spongy, light, and full of pumpkin flavor!

Prep Time	Cook Time	Total Time
20 mins	30 mins	50 mins

Course: Dessert Cuisine: American Difficulty: Intermediate
Method: Baking Servings: 18 bars

Ingredients

For the bars

- 1 15-oz can pumpkin puree
- 3 large eggs
- 1 cup neutral oil
- 1 cup granulated sugar
- ½ cup light brown sugar
- 1 tsp vanilla extract
- 2 cups all-purpose flour
- ½ tsp kosher salt
- 1 tsp baking soda
- 1 tsp baking powder
- 2 tsp ground cinnamon

For the frosting

- 8 oz cream cheese room temperature
- 4 tbsp unsalted butter room temperature
- ½ tsp vanilla extract
- 2 cups sifted powdered sugar

Instructions

1. Preheat the oven to 350°F. Grease a 10 x 14-inch (jelly roll size) pan and set aside.
2. **Make the batter:** Crack eggs into a large bowl and beat. Add the pumpkin, neutral oil, white granulated sugar, brown sugar, and vanilla extract, whisking to incorporate. Mix in the flour, salt, baking soda, baking powder, and cinnamon. Whisk together until completely incorporated.
3. **Bake the bars:** Pour into the greased pan and bake in the preheated 350°F oven for 20-30 minutes until a toothpick inserted in the middle comes out clean. Let cool completely before frosting.
4. **Make the frosting:** Beat together the room temperature butter and cream cheese until light and fluffy. Add the vanilla extract and powdered sugar,

adjusting the sugar to achieve the desired frosting consistency. Frost the cooled bars with the frosting.

Nutrition

Serving: 1bar | Calories: 363kcal