

**Ingredients for Pumpkin Bars:**

1 – 15 ounce can pumpkin  
1 cup flour  
2 eggs  
1/2 cup vegetable oil  
3/4 cup light brown sugar  
1/4 tsp ground ginger  
1/8 tsp ground cloves  
1 tsp cinnamon  
1 tsp vanilla  
1/2 tsp (sea) salt  
1 tsp baking powder  
1/2 tsp baking soda

**Ingredients for Pumpkin Bar Frosting:**

4 ounces cream cheese  
3 tbsp butter  
1 tsp milk  
1/2 tsp vanilla  
1 cup sifted powdered sugar

**Notes:** Makes one 9×9 pan of Pumpkin Bars. Cuts into 60+ bite-sized pieces. Line baking pan with wax paper, parchment or non-stick foil for easy removal from pan. Allow bars to cool completely before frosting. Store in an airtight container in the refrigerator for up to one week. Watch the [How to Make Pumpkin Bars Video](#) for added instruction and entertainment.

**Directions for Pumpkin Bars:**

- 1) In a bowl whisk together flour, light brown sugar, powdered ginger, baking soda, baking powder, salt, ground cloves and cinnamon.
- 2) Create a well in the center of the dry ingredients.
- 3) Add pumpkin, beaten eggs, vanilla and oil.
- 4) Stir gently, just until combined.
- 5) Pour into a lined 9×9 baking pan and bake in a preheated 350(F) oven for 30-35 minutes.
- 6) Allow to cool, in the pan, on a wire baking rack.
- 7) When cool enough, lift the bars from the pan and continue cooling on wire baking rack.
- 8) When completely cooled, frost.

**Directions for Pumpkin Bar Frosting:**

- 1) Combine softened cream cheese and butter.
- 2) Sift in powdered sugar and whisk together.
- 3) Add vanilla and milk (as needed for consistency).
- 4) Whisk until smooth, pearly and perfect spreading consistency.
- 5) Spread frosting evenly on top of cake and cut into bite-sized squares.