



# Fall Pumpkin Bars

*Adapted from [The Pioneer Woman](#)*

## Ingredients

- 1 1/2 cup unsweetened pumpkin puree
- 3/4 cup vegetable oil
- 2/3 cup packed light brown sugar
- 2/3 cup granulated sugar
- [2 large CVM Farm Fresh eggs](#)
- 1 1/2 tsp vanilla extract
- 1 1/2 cups all-purpose flour
- 2 tsp pumpkin pie spice
- 1 tsp baking powder
- 3/4 tsp baking soda
- 1 tsp kosher salt
- Baking spray with flour

## Instructions

1. For the bars: Preheat the oven to 350°F.
2. In a large bowl, whisk together the pumpkin, oil, light brown sugar, granulated sugar, eggs, and vanilla until well combined. Add the flour, pumpkin pie spice, baking powder, baking soda, and salt, stirring until just combined.
3. Spray a 13-by-9-inch baking pan with baking spray with flour. Pour the batter into the pan, smooth with a spatula.
4. Bake for 40 to 45 minutes or until a wooden pick inserted into the center comes out clean. Let cool completely in the pan.
5. For the spiced cream cheese frosting: In the bowl of a stand mixer fitted with a paddle attachment, beat the cream cheese over medium speed until smooth. Add the butter, vanilla, and pumpkin pie spice and beat until well combined and creamy. Reduce the speed to low and gradually add the powdered sugar. Increase the speed to medium-high and beat until fluffy, about 1 minute.
6. To assemble: Spread the spiced cream cheese frosting on top of the cake. Cut into squares and serve. Keep leftovers in the fridge, as the frosting will soften.

