

## My Grandma Pam's Pumpkin Bars

### **Ingredients:**

4 Eggs  
1-2/3 Cup Sugar  
1 Cup Vegetable Oil  
15 oz Can of Pumpkin  
2 Cups of Flour  
2 teaspoon of Baking Powder  
2 teaspoon of Cinnamon  
1/2 teaspoon of Nutmeg  
1/2 teaspoon of Ground Cloves  
1 teaspoon of Salt  
1 teaspoon of Baking Soda



**Method:** Preheat oven to 350°. Combine the eggs, sugar, oil and pumpkin on medium speed until fluffy. Add remaining ingredients and mix on low speed until batter is smooth. Spread into 13 x 10 greased pan. Bake for 30 minutes. Cool.

**Cream Cheese Frosting** Combine the following:

1 - 8oz Cream Cheese softened, 1/2 Cup Butter, 2 Cups Powered Sugar and 1 teaspoon Vanilla. Mix at medium speed until smooth; spread on cooled pumpkin bars.