

Pumpkin Bars, Diane Folken '77

Ingredients	Directions
<p>Bars: 2 Cups - Sugar 1 Cup - Vegetable Oil 4 Eggs 2 Cups - Pumpkin 2 Cups - Flour 2 tsp - Baking Soda 2 ½ tsp - Cinnamon Dash of Salt</p> <p>Icing: 8 oz. pkg. - Cream Cheese 2 Tbsp - Butter 1 tsp - Vanilla 3 Cups – Powdered Sugar</p> <p>Topping: ½ Cup - Chopped Toasted Pecans Holiday Sprinkles, if desired</p>	<p>Cream sugar and oil until combined and fluffy.</p> <p>Add eggs and pumpkin; mix thoroughly.</p> <p>Stir in flour, baking soda, cinnamon and salt.</p> <p>Spread into a greased and floured 10 x 15 jelly roll pan.</p> <p>Bake at 350 for 20-25 minutes; until toothpick comes out clean</p> <p>Mix all icing ingredients together and set aside until bars are completely cool. Cover with damp paper towel.</p> <p>Spread icing on cooled bars and sprinkle with toppings.</p>