

Harvest Pumpkin Bars with Cream Cheese Frosting



Looking for that perfect treat for an afternoon snack? Need a quick and easy dessert for the guys in the field? Or are you just craving something pumpkin-cinnamon-y for yourself? Look no further! These Harvest pumpkin bars will do just that.



Ready for the best pumpkin bars ever! They are light, moist, fluffy, pumpkin-cinnamon-y perfection and topped with the creamy and rich cream cheese frosting.



For this recipe you will need the following ingredients: eggs, sugar, vegetable oil, pure pumpkin, flour, baking powder, cinnamon, salt, baking soda, cream cheese, butter, vanilla extract, milk, and powdered sugar.



The recipe is as followed below. Be sure to follow us on Pinterest @horizonequipmen, Facebook @horizonequip, and on our website, www.horizonequip.com for more recipes and DIY craft ideas.



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Prep time: 15 mins Cook time: 30 mins Total time: 45 mins

Serves 24 bars

Ingredients

HARVEST PUMPKIN BARS:

4 eggs
1 2/3 cup sugar
1 cup vegetable oil
1 can (15 oz) pure pumpkin

2 cups flour
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon salt
1 teaspoon baking soda

CREAM CHEESE FROSTING:

8 oz cream cheese, room temperature
12 tablespoons butter, room temperature
2 teaspoons vanilla extract
2 tablespoons milk
6 cups unsifted powdered sugar

Instructions

HARVEST PUMPKIN BARS

1. Pre-heat oven to 350 F
2. In large bowl, beat eggs, sugar, and pumpkin until light and fluffy
3. Sift together the flour, baking powder, cinnamon, salt, and baking soda. Add mixed dry ingredients to pumpkin mixture until fully combined
4. Spread batter into ungreased 17X12 inch jelly roll pan
5. Bake for 20-30 minutes, until edges are golden brown

CREAM CHEESE FROSTING

6. Combine cream cheese, butter, vanilla, and milk in a mixing bowl. Beat with electric mixer on medium speed until smooth
7. Add powdered sugar 1 cup at a time, mixing between each addition, until all cups are added and the frosting is smooth
8. Spread over cooled pumpkin bars
9. I like to sprinkle a little pumpkin pie seasoning on top of the frosting to give added color.
10. Enjoy!