

PUMPKIN BARS

(aka Andrew Hart's favorite birthday cake)

This must be one of the EASIEST desserts I make and is always devoured.

2 cups flour

2 t. baking powder

½ t. salt

2 t. cinnamon

1 t. baking soda

2 cups sugar

1 cup Crisco oil

4 eggs

2 cups canned pumpkin

Put all ingredients in a bowl. Beat with mixer and pour into a greased pan. (Jelly roll type pan)

Bake at 350° for 25 minutes. Allow to cool and frost.

Frosting

1 3 oz package cream cheese, softened

¾ stick margarine, softened

2 T. cream or half & half (or milk if that's all you have 😊)

1 t. vanilla

1 ¾ cups powdered sugar

Mix well with mixer and spread on bars.

(NOTE: The original recipe calls for 2/3 cup chopped pecans or walnuts in the frosting, but I don't add them when making them for the kids. And DON'T use them for the crew races.)