

Paul's Pumpkin Bars

Ingredients

- 2 cups flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 tsp. cinnamon
- 4 eggs
- 1 15-oz. can pumpkin (small can)
- 1 2/3 cups sugar
- 1 cup cooking oil
- Pecan halves (optional)
- [cream cheese frosting]({{< relref "cream-cheese-frosting" >}})

Directions

In medium bowl, stir together flour, baking powder, baking soda, salt and cinnamon. Set aside.

In a large mixing bowl, beat together eggs, pumpkin, sugar, and oil. Add the flour mixture; beat until well combined.

Spread batter in an ungreased 15x10x1-inch baking pan. Bake in 350° oven for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool on wire rack. Frost with cream cheese frosting. Top with additional pecan halves, if desired. Cut into squares. Store in refrigerator. Makes 24 bars.