**Pumpkin bars**

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| 1 | | Egg |
| 1/3 c. with 1 Tbsp. and 1 tsp. | | White Sugar |
| ¼ c. | | Vegetable oil |
| ¼ can | | Pumpkin puree |
| ½ c. | | all-purpose flour |
| ½ tsp. | | Baking powder |
| ¼ tsp. | | Baking soda |
| ½ tsp. | | Cinnamon |
| ¼ tsp. | | Salt |
| **Frosting:** | | |
| ¼ package | Cream cheese, softened | |
| 2 Tbsp. | Butter, softened | |
| ¼ tsp. | Vanilla | |
| ½ c. | Icing sugar, sifted | |

**Directions**

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a medium bowl, mix the eggs, sugar, oil, and pumpkin with an electric mixer until light and fluffy.
3. Sift together the flour, baking powder, baking soda, cinnamon and salt. Stir into the pumpkin mixture until thoroughly combined.
4. Spread the batter evenly into an ungreased 10x15 inch jellyroll pan. Bake for 25 to 30 minutes in preheated oven. Cool before frosting.

**Directions for frosting:**

1. To make the frosting, cream together the cream cheese and butter. Stir in vanilla. Add icing sugar a little at a time, beating until mixture is smooth. Spread evenly on top of the cooled bars.
2. Cut into squares and serve.