



# Pumpkin Bars

a recipe from Georgia School Nutrition

MAKES: 24 bars    PREP TIME: 20 minutes plus bake time    CATEGORY: Breakfast

## Ingredients:

2 Cups	Pumpkin Puree, GA Grown
2	Eggs
1 ⅓ Cups	Sugar
¾ Cup	Butter, unsalted, melted
⅓ Cup	Milk
2 ½ Cups	All-purpose flour
1 ¼ tsp	Baking powder
1 ¼ tsp	Baking soda
1 tsp	Salt
1 tsp	Ground Cinnamon
1 tsp	Pumpkin Pie Spice

**OPTIONAL TOPPINGS:** powdered sugar, nut or seed butter

## Steps:

1. Preheat oven to 350 degrees F.
2. Lightly grease bottom and sides of baking pan.
3. Mix eggs, sugar, melted butter, milk and pumpkin puree in a large bowl until smooth.
4. Stir together the all-purpose flour, baking powder, baking soda, salt, ground cinnamon, and pumpkin pie spice in a separate bowl before adding to the bowl with pumpkin puree and stirring until mixed.
5. Pour batter onto greased baking pan and spread out evenly.
6. Bake for about 25-35 minutes or until lightly golden brown and pumpkin bars spring back when touched.

**Optional:** Allow bars to cool completely before slicing and dusting with powdered sugar.