



Pumpkin Bars

a recipe from Georgia School Nutrition Program

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

Ingredients:

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