

Pumpkin Bars

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Perfect PUMPKIN BARS! A cross between moist cake and chewy cookie, topped with cream cheese frosting. Be sure to check out the how-to VIDEO just below the recipe!

Course	Dessert
Cuisine	American
Prep Time	20 minutes
Cook Time	23 minutes
Total Time	43 minutes
Servings	24 slices
Calories	257kcal
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Ingredients

- 1 cup (226 g) unsalted butter melted
- 1 cup (200 g) sugar
- 3/4 cup (150 g) brown sugar tightly packed
- 1 cup (240 g) pumpkin puree blotted*(see notes for instructions on blotting)
- 2 large egg yolks
- 1 1/2 teaspoons vanilla extract
- 2 1/2 cups (285 g) all-purpose (plain) flour
- 1/2 teaspoon baking powder
- 1 Tablespoon pumpkin spice
- 2 teaspoons cornstarch
- 3/4 teaspoon salt

FROSTING:

- 6 oz (170 g) cream cheese softened
- 4 Tablespoons (57 g) unsalted butter softened
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 2 cups (250 g) powdered sugar
- 1 Tablespoon cornstarch

Instructions

1. Preheat your oven to 350F (175C) and line a 13x9 baking pan** with parchment paper (or grease and flour the sides and bottom of the pan).
2. Combine butter, sugar, and brown in a large bowl and use an electric mixer to beat until creamy and well-combined.
   1 cup (226 g) unsalted butter, 1 cup (200 g) sugar, 3/4 cup (150 g) brown sugar

3. Add blotted pumpkin puree and stir well.
   1 cup (240 g) pumpkin puree
4. Add egg yolks and vanilla extract and stir until batter is smooth and all ingredients are well-combined.
   2 large egg yolks, 1 1/2 teaspoons vanilla extract
5. In a separate bowl, whisk together flour, baking powder, pumpkin spice, cornstarch, and salt.
   2 1/2 cups (285 g) all-purpose (plain) flour, 1/2 teaspoon baking powder,
   1 Tablespoon pumpkin spice, 2 teaspoons cornstarch, 3/4 teaspoon salt
6. Gradually add dry ingredients to set, stirring until all ingredients are combined.
7. Spread pumpkin bar batter into prepared baking pan and bake on 350F (175C) for 23-25 minutes or until a toothpick inserted in the center comes out clean or with a few moist crumbs.
8. Allow to cool completely before covering with cream cheese frosting

FROSTING

1. Combine butter and cream cheese in a large bowl and use an electric mixer to beat until creamy. Add vanilla extract and salt and stir well.
   6 oz (170 g) cream cheese, 4 Tablespoons (57 g) unsalted butter,
   1 teaspoon vanilla extract, 1/4 teaspoon salt
2. With mixer on low-speed, gradually add powdered sugar until completely combined. Add corn starch and stir until combined.
   2 cups (250 g) powdered sugar, 1 Tablespoon cornstarch
3. Once pumpkin bars have cooled completely, spread frosting evenly overtop.
4. Slice and enjoy! Store leftovers in an airtight container at room temperature for up to 3 days.

Notes

How to Blot Pumpkin

To blot your pumpkin, place it in a medium sized bowl or spread it over a cookie sheet and use paper towels to "blot" the pumpkin and absorb as much liquid as you can. Measure your pumpkin puree before blotting. See video for a visual guide to blotting.

Baking Pan Note

I use a metal pan. A glass dish will work instead but keep in mind that your pumpkin bars may take longer to bake.

Storing

Store in an airtight container at room temperature for 2 days or in the refrigerator in an airtight container up to 5 days.

Gluten-free note

I have not tried it myself, but others have successfully made this recipe with Cup4Cup gluten-free flour.

Nutrition

Serving: 1slice | Calories: 257kcal | Carbohydrates: 34g | Protein: 2g | Fat: 13g | Saturated Fat: 8g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 3g | Cholesterol: 49mg | Sodium: 183mg | Potassium: 26mg | Fiber: 1g | Sugar: 24g | Vitamin A: 1600IU | Vitamin C: 0.8mg | Calcium: 20mg | Iron: 0.2mg