

# Chocolate Chip-Pumpkin Spice Bars

Internet Address: <http://desertculinary.blogspot.com/2005/05/chocolate-chip-pumpkin-spice-bars.html>



**Servings: 30**

1. Preheat oven to 350°F. Grease and 10x15" baking pan or coat with nonstick spray.
2. **BATTER:** In a large bowl, whisk together pumpkin, oil, eggs, and sugars until combined. In a medium bowl, whisk together flours, baking powder, cinnamon, baking soda, salt, ginger and cloves. Toss in mini chocolate chips and stir to combine. Add dry ingredients to the wet and stir until moistened. Scoop batter into pan. Bake until the center springs back when lightly pressed in the center - about 25 to 30 minutes. Remove and place on a wire rack to cool completely.
3. **FROSTING:** In a large mixing bowl, beat together cream cheese, butter, milk and vanilla. Slowly add the powdered sugar, 1 cup at a time, and mix until smooth. Frost bars and sprinkle half with walnuts and grate some chocolate over the other half if desired. Cool and cut into bar shapes or small squares. Refrigerate after a few hours (cover with plastic wrap). Allow to sit at room temp for about 10 minutes if time permits.

**Yield: 30 bars**

Per Serving (excluding unknown items): 294 Calories; 15g Fat (43.2% calories from fat); 3g Protein; 40g Carbohydrate; 1g Dietary Fiber; 41mg Cholesterol; 160mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat; 2 Other Carbohydrates.

## **BATTER:**

- 1 3/4 cup mashed pumpkin
- 1 cup canola oil
- 4 large eggs
- 1 1/2 cups granulated sugar
- 1/2 cup brown sugar
- 2 cups all purpose flour
- 2 teaspoons baking powder
- 2 teaspoons ground cinnamon
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 3/4 cup mini chocolate chips

**FROSTING** (you can make about 1/3 less of this if you wish):

- 8 ounces cream cheese, softened (light would probably work)
- 4 tablespoons butter, softened
- 2 teaspoons milk
- 1 teaspoon vanilla
- 4 cups powdered sugar, sifted
- 1/4 cup walnuts, toasted, finely minced (optional)

**Cookies, Desserts**

Carolyn T's Blog - Tasting Spoons  
<http://tastingspoons.com>