

Pumpkin Chocolate Chip Spice Bars

Passed down from my step-daughter's mom, Sharon



CAKE 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 chocolate chips, mini size if you have them (OPTIONAL)

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)

Yield: 30 bars

Per Serving (excluding unknown items): 293 Calories; 15g Fat (43.8% calories from fat); 3g Protein; 39g Carbohydrate; 1g Dietary Fiber; 37mg Cholesterol; 168mg Sodium; 31g Total Sugars; trace Vitamin D; 51mg Calcium; 1mg Iron; 92mg Potassium; 81mg Phosphorus.

Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 30

1. Preheat oven to 350°F. Grease a 10x15" baking pan or coat with nonstick spray. You can also bake them in a 9x13 pan, and it's more like cake, rather than bars.
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. Add mini chocolate chips and stir to combine. Add dry ingredients to the wet and stir until moistened and no raw flour is visible. Pour batter into pan. Bake until the center springs back when lightly pressed in the center - about 25 to 30 minutes. Or, use a cake tester and it comes out clean. 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. Scoop frosting on top of the cake and use an offset spatula to spread all the way to the edges. Sprinkle with walnuts - or half with walnuts - or grate some chocolate over the other half if desired. Cool and cut into bar shapes or small squares. Refrigerate (cover with plastic wrap or foil). When serving, allow cake pan to sit at room temp for about 10 minutes.