

SFE Fall Harvest Pumpkin Bars

4 large eggs, room temperature

1-2/3 cups sugar

1 cup canola oil

1 can (15 oz.) solid-pack or fresh pumpkin puree

2 cups all-purpose flour

2 teaspoons ground cinnamon

2 teaspoons baking powder

1 teaspoon baking soda

1 teaspoon salt

Directions: In a bowl, beat the eggs, sugar, oil and pumpkin until well blended. Combine the flour, cinnamon, baking powder, baking soda and salt; gradually add to pumpkin mixture and mix well. Pour into an ungreased 15x10x1-inch baking pan. Bake at 350 degrees for 25-30 minutes or until set. Cool completely and (optionally) top with tablespoon of fresh whipped topping or with a sprinkling of powdered sugar.



A Harvest-inspired, homemade dessert idea that you can make at home...from SFE.