

Pumpkin Pie Snickerdoodle Bars

Ingredients

1 1/2 c Unsalted Butter (room temperature)
2 c Brown Sugar
4 Eggs
1 T Vanilla Extract (plus 1 teaspoon)
4 c Flour
3 t Baking Powder
2 t Salt
1 c Sugar (plus 2 tablespoons)
1 1/2 t Ground Cinnamon
1/4 t Ground Ginger
1/8 t Ground Allspice
1/8 t Ground Nutmeg
1 1/2 c Pumpkin Puree

Instructions

1.Preheat oven to 350 degrees. Lightly grease a 9x13-inch baking dish with cooking spray; set aside.
2.For the cookie layer: Cream together 1 cup butter and 2 cups brown sugar until creamy. Add the 2 eggs and 1 tablespoon vanilla and beat until combined. Add 3 cups flour, 2 teaspoons baking powder and 1 teaspoon salt and mix until blended. Spread/press cookie mixture evenly into baking pan. 3.For the pumpkin pie layer: Cream together 1/2 cup butter and 1 cup sugar until creamy. Add 2 eggs and 1 teaspoon vanilla and beat until combined. Add 1 teaspoon baking powder, 1 teaspoon salt, 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, 1/8 teaspoon allspice, 1/8 teaspoon nutmeg, 1 cup flour and 1 1/2 cup pumpkin puree and beat until

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well blended. Spread evenly over cookie layer.

4. For the topping: Mix together 2 tablespoons sugar and 1 teaspoon cinnamon and sprinkle over pumpkin layer. Bake for 38-40 minutes or until a toothpick inserted in the center comes out clean. Cool completely. Cut and serve.

Note: Recipe can be cut in half and baked in an 8x8-inch baking pan.