

Pumpkin Pie Bars

Ingredients

- 1/2 c Unsalted Butter (melted, cooled)
- 1/2 c Brown Sugar
- 1 1/2 c Flour
- 1/2 t Baking Soda
- 1/2 t Baking Powder
- 1/4 t Salt
- 1 t Cinnamon
- 1/4 t Cloves
- 1 1/2 c Pumpkin Pie Mix
- 1 Egg
- 1/2 t Vanilla Extract

Instructions

- 1.Prepare a 8" square pan by spraying the sides and bottom with nonstick spray. Line with parchment paper. Set aside. Preheat oven to 375 degrees F.
- 2.In a medium mixing bowl, whisk together flour, brown sugar, baking soda, baking powder, cinnamon, cloves and salt. Add melted butter and mix until crumbly dough forms. Reserve 3/4 cup of the mixture for the topping.
- 3.Press the remaining dough into prepared pan. Set aside.
- 4.Place pumpkin pie filling, egg, and vanilla in a large mixing bowl of a stand mixer and mix until well combined. Pour over crust. Sprinkle with the topping mixture.
- 5.Bake for 28 to 32 minutes or until the topping

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is golden brown. Cool completely in pan. Cut into squares.