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Pumpkin Cake Bars with Cream Cheese Frosting

- 4 Large eggs
- 1 2/3 Cups white sugar
- 1 Cup vegetable oil
- 1 15 Ounce can pumpkin puree
- 2 Cups all-purpose flour
- 2 Tsp baking powder
- 1 Tsp salt
- 1 Tsp baking soda
- 2 Tsp ground cinnamon
- 6 Ounces cream cheese
- 6 Tbsp butter, softened
- 3 Cups confectioners' sugar

- 1) Preheat oven to 350°F.
- 2) Grease and flour one glass 9 x 13 inch pan.
- 3) In a mixing bowl, beat together the eggs, sugar, oil and pumpkin.
- 4) Sift together the flour, baking powder, salt, baking soda, salt and cinnamon; add to wet ingredients and mix thoroughly.
- 5) Spread into prepared pan.
- 6) Bake at 350° for 25 to 30 minutes.
- 7) Remove from oven and allow to cool.
- 8) For the frosting: beat together the cream cheese, butter and confectioner's sugar.
- 9) Evenly spread over bars after they have cooled.

Makes 12-24 Servings

