



Pumpkin Bars with Cream Cheese Frosting



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Introduction

Pumpkin bars with cream cheese frosting are the perfect autumn treat, blending the warm spices of a classic pumpkin pie with a delightful, creamy topping. This dessert is moist, flavorful, and ideal for gatherings, making it a favorite among both family and friends. Packaged in an easy-to-handle bar form, these treats are perfect for a fall dessert table or simply to enjoy with your afternoon coffee.

Detailed Ingredients with measures

Pumpkin puree: 1 cup
All-purpose flour: 1 cup
Sugar: 1 cup
Brown sugar: 1 cup
Baking powder: 1 teaspoon
Baking soda: 1/2 teaspoon
Cinnamon: 1 teaspoon
Nutmeg: 1/2 teaspoon
Salt: 1/2 teaspoon
Vegetable oil: 1/2 cup
Eggs: 2 large
Vanilla extract: 1 teaspoon

For the cream cheese frosting:
Cream cheese: 8 ounces (softened)
Butter: 1/2 cup (softened)
Powdered sugar: 2 cups
Vanilla extract: 1 teaspoon
Milk: 1-2 tablespoons (as needed for consistency)

Prep Time

The prep time for pumpkin bars is approximately 15 minutes. This includes gathering all ingredients and mixing them together in a bowl.

Cook Time, Total Time, Yield

The cook time for these delicious pumpkin bars is around 25-30 minutes. In total, you should expect to spend about 45 minutes preparing and baking the bars. This recipe yields around 16 bars, making it a perfect option for sharing during gatherings or for enjoying throughout the week. Enjoy the combination of pumpkin and cream cheese in a delightful, easy-to-make dessert!



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C). Grease and line a 9×13-inch baking pan with parchment paper for easy removal.

Step 2: Prepare the Pumpkin Mixture

In a large mixing bowl, combine 1 cup of sugar, 1 cup of packed brown sugar, and 1 cup of vegetable oil. Mix these ingredients together thoroughly. Add in 4 eggs, one at a time, mixing well after each addition. Finally, add in 2 cups of pumpkin puree and mix until well combined.

See also Rasmalai Cookies

Step 3: Combine Dry Ingredients

In a separate bowl, whisk together 2 cups of all-purpose flour, 2 teaspoons of baking powder, 1 teaspoon of baking soda, 1 teaspoon of ground cinnamon, ½ teaspoon of ground ginger, ½ teaspoon of ground nutmeg, and ½ teaspoon of salt.

Step 4: Mix Wet and Dry Ingredients

Gradually add the dry ingredients to the pumpkin mixture, folding gently until just combined. Be careful not to overmix, as this could affect the texture of the bars.

Step 5: Bake the Mixture

Pour the batter into the prepared baking pan and smooth the top with a spatula. Bake in the preheated oven for 25-30 minutes, or until a

toothpick inserted in the center comes out clean.

Step 6: Prepare the Cream Cheese Frosting

While the pumpkin bars are baking, prepare the cream cheese frosting. In a medium mixing bowl, combine 8 oz of softened cream cheese, $\frac{1}{2}$ cup of unsalted butter, 4 cups of powdered sugar, and 1 teaspoon of vanilla extract. Beat until smooth and fluffy.

Step 7: Cool and Frost

Once the bars have finished baking, allow them to cool completely in the pan. Once cooled, spread the cream cheese frosting evenly over the top of the bars.

Step 8: Serve and Enjoy

Cut the bars into squares and serve. Enjoy your delicious pumpkin bars with cream cheese frosting!

Notes

Storage Tips

Store any leftover pumpkin bars in an airtight container in the refrigerator for up to a week.

Serving Suggestion

These pumpkin bars pair well with a warm coffee or tea for a perfect autumn treat.

Frosting Variation

For a different flavor, consider adding a pinch of cinnamon to the cream cheese frosting for extra warmth.

See also [Healthy Banana Bread](#)



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Cook techniques

Mixing Techniques

When making pumpkin bars, it's essential to properly mix the wet ingredients, including the pumpkin puree and eggs, until they are fully combined. This ensures an even distribution of flavors throughout the batter.

Measuring Flour

Properly measuring flour is crucial for achieving the right texture in your pumpkin bars. It's best to scoop the flour into the measuring cup and level it off with a knife, avoiding packing it down.

Baking Tips

Preheating the oven is important before placing the bars inside. This helps to create the perfect rise and texture. Also, check for doneness by inserting a toothpick; it should come out clean or with a few moist crumbs attached.

Frosting Technique

For the cream cheese frosting, ensure that both the cream cheese and butter are at room temperature to allow for easy mixing. Beat them together until smooth before gradually adding the powdered sugar for the best texture.

Cooling Guidelines

Allow the pumpkin bars to cool completely in the pan before frosting

them. This prevents the frosting from melting and ensures a better layer of cream cheese frosting on top.

FAQ

Can I use fresh pumpkin instead of canned pumpkin puree?

Yes, you can use fresh pumpkin, but make sure to cook and puree it until smooth for the best results.

How should I store leftover pumpkin bars?

Store leftover pumpkin bars in an airtight container in the refrigerator for up to a week.

Can I freeze pumpkin bars?

Yes, pumpkin bars can be frozen. Wrap them tightly in plastic wrap and then in aluminum foil before placing them in the freezer.

See also [Chicken Paprikash Recipe](#) for a Flavorful Hungarian Dish

What can I substitute for cream cheese in the frosting?

You can use mascarpone cheese or a dairy-free cream cheese alternative as a substitute for cream cheese in the frosting.

How long do pumpkin bars take to bake?

Typically, pumpkin bars take about 25 to 30 minutes to bake, but the exact time may vary depending on your oven. Always check for doneness with a toothpick.



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Conclusion

Pumpkin bars with cream cheese frosting are a delightful fall treat that perfectly combines the warm flavors of pumpkin and spices with the creamy sweetness of the frosting. They make for an excellent dessert for gatherings, holidays, or a cozy night in. With simple ingredients and easy preparation, these bars are sure to impress family and friends.

More recipes suggestions and combination

Pumpkin Cheesecake Bars

Combine the flavors of pumpkin and cheesecake for a creamy, decadent dessert that highlights the best of both worlds.

Spiced Apple Crumble Bars

Mix apples with a blend of spices and a crumbly topping for an irresistible dessert that celebrates autumn flavors.

Chocolate Chip Pumpkin Muffins

Add chocolate chips to pumpkin muffins for a delightful treat that's moist and packed with flavor.

Pecan Pie Pumpkin Bars

Blend the rich taste of pecan pie with pumpkin for a unique twist on classic fall desserts.

Carrot Cake Bars with Cream Cheese Frosting

Use the same cream cheese frosting to elevate moist carrot cake bars,

creating a classic dessert experience.



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