



Pumpkin Delight Bars



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Introduction

Pumpkin Delight is a scrumptious fall-inspired dessert that captures the essence of autumn in every bite. This easy-to-make treat blends the warm flavors of pumpkin with a rich cream cheese layer, making it perfect for gatherings, potlucks, or just a cozy night in. Whether you're a pumpkin lover or looking to impress your guests, this dessert is sure to become a favorite.

Detailed Ingredients with measures

Pumpkin Purée: 1 can (15 oz)
Cream Cheese: 8 oz, softened
Sugar: 1 cup
Brown Sugar: 1 cup
Eggs: 3 large
Vanilla Extract: 1 teaspoon
Pumpkin Pie Spice: 2 teaspoons
Flour: 1 cup
Salt: 1/2 teaspoon
Cinnamon: 1 teaspoon
Butter: 1/2 cup, melted

Prep Time

Prep Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 45 minutes

Total Time: 1 hour

Yield: 12 servings



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 350°F (175°C).

Step 2: Prepare the Baking Dish

Grease a 9×13-inch baking dish with cooking spray or butter.

Step 3: Mix the Pumpkin Mixture

In a large bowl, combine pumpkin puree, sugar, eggs, and vegetable oil. Mix until well blended.

Step 4: Add Dry Ingredients

In a separate bowl, whisk together flour, baking powder, baking soda, cinnamon, and salt. Gradually add the dry ingredients to the pumpkin mixture and mix until combined.

Step 5: Pour into Baking Dish

Spread the pumpkin batter evenly in the prepared baking dish.

Step 6: Bake the Mixture

Place the baking dish in the preheated oven and bake for about 30 to 35 minutes, or until a toothpick inserted into the center comes out clean.

Step 7: Prepare the Topping

While the pumpkin batter is baking, in a medium bowl, mix together

cream cheese, sugar, and vanilla until smooth.

See also [Delicious Tofu Sandwich Recipe You'll Love](#)

Step 8: Add Topping to the Baked Pumpkin Mixture

Once the pumpkin layer is baked, remove it from the oven and let it cool for about 10 minutes. Spread the cream cheese mixture over the top.

Step 9: Return to Oven

Return the dish to the oven and bake for an additional 10 to 15 minutes.

Step 10: Cool and Serve

Allow the dish to cool completely before cutting into squares and serving.

Notes

Note 1: Pumpkin Puree

Ensure you use pure pumpkin puree, not pumpkin pie filling.

Note 2: Cream Cheese

For a smoother topping, make sure the cream cheese is at room temperature before mixing.

Note 3: Storage

Store any leftovers in an airtight container in the refrigerator for up to 5

days.

Note 4: Serving Suggestions

These squares pair well with whipped cream or a scoop of vanilla ice cream for a delightful dessert.



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Cook techniques

Pureeing Pumpkin

Enhance the smoothness of your pumpkin mixture by pureeing it thoroughly. This creates a rich and velvety texture that elevates the dish.

Baking at the Right Temperature

Baking at the recommended temperature ensures that your dish cooks evenly and develops the right flavor profile.

Layering Flavors

Incorporate spices and sweeteners gradually to build a harmonious flavor in your pumpkin delight.

Checking for Doneness

Always check for doneness by inserting a toothpick into the center of the dish. It should come out clean when fully baked.

FAQ

Can I use fresh pumpkin instead of canned?

Yes, fresh pumpkin can be used, but make sure to cook and puree it beforehand for the best results.

See also [Strawberry Shortcake Cupcakes](#)

How can I store leftovers?

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.

Can I freeze pumpkin delight?

Yes, you can freeze it. Just ensure it is well-wrapped to prevent freezer burn, and consume it within 2-3 months.

What can I substitute for eggs?

You can use applesauce or a flax egg as an egg substitute for this recipe.

Is this recipe suitable for vegans?

You can make it vegan by substituting dairy ingredients with plant-based alternatives.



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Conclusion

Pumpkin Delight is a delightful dessert that showcases the rich flavors of pumpkin complemented by a creamy layer, making it a perfect treat for fall and special occasions. This recipe is not only easy to prepare but also offers a satisfying taste that will impress family and friends alike. With its unique combination of ingredients, Pumpkin Delight brings warmth and comfort to any dessert table.

More recipes suggestions and combination

Classic Pumpkin Pie

A traditional favorite, Classic Pumpkin Pie features a spiced pumpkin filling in a flaky crust, perfect for holiday gatherings.

Pumpkin Spice Muffins

These fluffy Pumpkin Spice Muffins are infused with warm spices, making them an ideal breakfast or snack option.

Pumpkin Cheesecake Bars

Rich and creamy, Pumpkin Cheesecake Bars combine the flavors of cheesecake and pumpkin for a deliciously decadent dessert.

Pumpkin Bread

Moist and flavorful, Pumpkin Bread is lovely served warm with butter, making it a great option for brunch or tea time.

Pumpkin Soup

A savory option, Pumpkin Soup is warm and comforting, enriched with spices and garnished with cream for a flavorful side dish.

See also Delicious Green Bean Casserole Recipe



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