

Pumpkin Spice Bars

2 cups graham cracker or gingersnap crumbs
7 tablespoons butter, melted
1-2/3 cups plus ¼ cup sugar divided
2 cups all-purpose flour
2 teaspoons cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
4 eggs
1 can (15 ounces) pumpkin puree
1 cup vegetable oil
1 can (16 ounces) cream cheese frosting
red and green sprinkles

Line a 15" x 11" pan with foil; set aside. Preheat oven to 350°

In a small bowl, mix graham cracker crumbs, butter and ¼ cup sugar until well combined. Spread mixture into prepared pan. Using a measuring cup with a flat bottom, press and smooth mixture to form an even crust. Bake crust until fragrant, about 6 minutes; let cool completely.

In a medium bowl, combine flour, cinnamon, baking powder, baking soda and salt. In a separate bowl, beat eggs, remaining sugar, pumpkin puree and oil, stir in flour mixture. Using a rubber spatula spread the pumpkin mixture evenly over the cooled crust in pan.

Bake until filling pulls away from the pan, 25-30 minutes; let cool completely in pan. Frost the top of the cooled bars with cream cheese frosting. Gently drag the tines of a fork from side-to-side through the frosting to create a wave pattern. Sprinkle with colored sprinkles. Cut into 24 bars and serve.

Hint: to keep the wave decoration in the frosting neat, wipe the fork each time you have pulled it through the frosting to remove any excess.