

American Pumpkin Bars



Ingredients

4 eggs
2 cups sugar
1 cup oil
15oz can (2 cups) pumpkin puree
2 cups plain flour
2 tsp baking powder
1 tsp baking soda
¾ tsp salt
2 tsp cinnamon
1 cup raisins or chopped nuts

Frosting

3oz cream cheese
½ cup softened butter
1 tbsp milk
1 tsp vanilla
2 cups icing sugar

Method

Heat oven to 350°F. Grease 15 x 10inch shallow baking tin.

In large bowl beat eggs with electric whisk until foamy.

Add sugar, oil and pumpkin, beat 2 mins at medium speed.

Add flour, baking powder, soda, salt and cinnamon – beat 1 min at low speed.

Stir in raisins.

Pour into prepared tin.

Bake for 25/30 mins, or until toothpick inserted in centre comes out clean. Cool.

Frosting:

In small bowl, beat cream cheese, butter, milk and vanilla until fluffy.

Add icing sugar, beat until smooth.

Spread frosting over cooled cake and cut into bars.