THE J.M. SMUCKER Co

1 Bowl Creepy Pumpkin Spice Bars

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	45	N/A

Ingredients

- **Bars:**
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) pumpkin pie spice
- 1 tsp (5 mL) cinnamon
- 1/4 tsp (2 mL) salt
- 1 tsp (5 mL) baking soda
- 2 tsp (10 mL) baking powder
- 3/4 cup (175 mL) white sugar
- 1/2 cup (125 mL) brown sugar
- 2 cups (500 mL) pure pumpkin puree (not filling)
- 4 eggs
- 3/4 cup (175 mL) vegetable oil
- 1 tsp (5 mL) vanilla
- **Icing:**
- 1/2 cup (125 mL) butter, softened
- 8 oz (225 g) cream cheese, softened
- 1 tsp (5 mL) vanilla
- 3 1/2 cups (825 mL) icing sugar
- **Halloween Decorations Galore:**
- bloody eyeballs, gravestones, spiders, dirt, etc.

Directions

Step 2:

Preheat oven to 350°F (175°C). Spray a 10”x15” (25 cm x 38 cm) with cooking spray and line with parchment paper.

Step 3:

Combine first 8 ingredients in large bowl. Stir well to combine. Add remaining ingredients and mix well. Spread in prepared pan.

Step 4:

Bake 25 minutes or until set and golden. Remove to wire rack and cool to room temperature.

Step 6:

Meanwhile, beat butter, cream cheese, vanilla and 2 cups (500 mL) icing sugar in medium bowl, adding additional icing sugar 2 tbsp (30 mL) at a time, until light and fluffy, about 3 minutes. Spread over cooled bars and decorate as desired. Store in refrigerator.

Images

