

Harvest Pumpkin Bars

2 1/2 cups all-purpose flour

1 2/3 cups sugar

3/4 cup butter, softened

1/3 cup milk

2 large eggs

1 (15-ounce) can pumpkin

1 1/4 teaspoons baking powder

1 1/4 teaspoons baking soda

1 teaspoon salt

1 teaspoon ground cinnamon

1 teaspoon pumpkin pie spice

1/2 teaspoon ground cloves

Preheat oven to 350 degrees.

Combine all bar ingredients in bowl. Beat at medium speed, scraping bowl often, until well mixed. Pour batter into greased 15x10x1- inch baking pan. Bake 25-35 minutes or until bar springs back when touched lightly in center. Cool completely.

Sprinkle cooled bars with powdered sugar.

Please pre-cut the pan into 20 bars before delivering to church (2.5 x 3 inches – 4 rows on short end, 5 rows on long).