

PUMPKIN SQUARES



Ingredients

- 4 eggs
- 1 cup vegetable oil
- 2 cups white sugar
- 1 (15 ounce) can solid pack pumpkin puree
- 2 cups all-purpose flour
- 2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/2 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1 tsp baking soda
- 2 tsp baking powder
- 1/2 tsp salt

Directions

- Preheat oven to 350 degrees F.
- Grease a 9x13 inch baking pan.
- In a medium bowl, mix eggs, oil, sugar, and pumpkin until smooth.
- Sift together flour, cinnamon, cloves, ginger, nutmeg, baking soda, baking powder, and salt. Stir into the pumpkin mixture.
- Spread evenly into the prepared pan.
- Bake for 25-30 minutes.
- Cool and add frosting.
- Cut and enjoy!



Makes 24
bars!