

Pumpkin Spice Bars

Ingredients

- 4 eggs
- 2 c. sugar
- 1 c. vegetable oil
- 1 16-oz. can pumpkin
- 2 c. flour
- 3 tsp cinnamon
- 1 ½ tsp baking soda
- ¾ tsp salt
- ¾ tsp ginger
- ⅜ tsp cloves
- 1 c. raisins

Cream Cheese Frosting Ingredients

- 16 oz. cream cheese
- 1 stick butter
- 1 tsp vanilla
- 3 c. (or more) powdered sugar

Directions

1. Heat oven to 350°.
2. Grease jelly roll pan (15 ½ x 10 ½ x 1 inch).
3. Beat eggs, sugar, oil and pumpkin.
4. Stir in remaining ingredients.
5. Pour into pan and bake until light brown (25-30 minutes).
6. Cool.
7. Frost with cream cheese frosting.

Cream Cheese Frosting Directions

1. Cream together the cream cheese and butter.
2. Add vanilla and beat.
3. Gradually beat in powdered sugar and mix, adding more, if necessary, to reach the desired consistency.