

Pumpkin Bars

- 4 large eggs
- 1 2/3 cups sugar
- 1 cup vegetable oil
- 1 (15-ounce) can pumpkin
- 2 cups flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 teaspoons pumpkin pie spice
- 1 (3-ounce) package cream cheese, softened
- 1/2 cup butter, softened
- 2 teaspoons orange extract
- 2 cups powdered sugar
- 1-2 tablespoons milk, as needed

Line a 15 x 10 inch jelly roll pan with parchment paper. Coat with non-stick spray. To make the bars, in a large bowl, beat together the eggs, granulated sugar and oil until blended. Add the pumpkin and mix until smooth. Stir in the flour, baking powder, baking soda and pumpkin pie spice and continue stirring until smooth. Pour into the prepared pan and bake at 350 degrees until a skewer inserted into the center comes out clean, 20 to 25 minutes. Remove from the oven and let cool completely in the pan on a rack. To make frosting, with an electric mixer, beat the cream cheese, butter and orange extract in a large bowl until blended. Add the powdered sugar and beat or process until the mixture reaches a spreadable consistency. You may need to add a little more sugar or a little milk to make it the right consistency. Spread over cooled bars and cut into 40 two-inch bars.