

Pumpkin Pie Bars

Adapted from [Joy the Baker](#)

Makes about 3 dozen 1-1/2-inch bars

- 1-1/3 cups flour
- 3/4 cup sugar, divided
- 1/2 cup packed dark brown sugar
- 6 ounces (1-1/2 sticks) cold butter
- 1 cup rolled (quick-cooking) oats, uncooked
- 1/2 cup chopped walnuts, plus more for topping
- 8 ounces cream cheese, softened
- 3 large eggs
- 1 15-ounce can pumpkin
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon nutmeg
- 1/4 teaspoon ground cloves
- 1 teaspoon vanilla extract



- 1) Preheat oven to 350°F. Line a 9-x-13 pan with parchment paper, with the ends of the paper. Mix the flour, 1/4 cup of granulated sugar and all of the brown sugar in a medium bowl.
- 2) Using a pastry blender or 2 knives, cut in the cubed butter until the mixture is crumbly. Stir in the oats and the nuts. Set aside 1 cup of the oat mixture, and press the rest onto the bottom of the pan. Bake for 15 minutes.
- 3) In a large bowl, beat the cream cheese, remaining 1/2 cup of sugar, eggs, vanilla extract, pumpkin and spices with an electric mixer until well blended. Pour the pumpkin mixture over the baked crust. Top with the remaining crumb mixture. Sprinkle with additional chopped walnuts if desired.
- 4) Bake for 30-35 minutes, until the top is browned slightly and the filling is slightly set (it will be a little jiggly, like pumpkin pie). Use the sides of the parchment to transfer the bars to a wire rack, and cool before cutting.

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