

Pumpkin Bars

For the bars:

1 $\frac{1}{2}$ cups of flour

1 tsp cinnamon

$\frac{1}{4}$ tsp ground nutmeg

$\frac{1}{4}$ tsp baking soda

$\frac{1}{4}$ tsp salt

1 stick butter, melted

$\frac{2}{3}$ cup light brown sugar

1 large egg

1 tsp vanilla extract

1 cup pumpkin puree

For the frosting:

1 stick of butter, room temp

$\frac{1}{4}$ cup light brown sugar

$\frac{1}{2}$ tsp cinnamon

$\frac{1}{8}$ tsp salt

1 $\frac{1}{2}$ cup powdered sugar, sifted

$\frac{1}{2}$ tsp vanilla extract

1 tbsp milk, plus more if needed

Preheat the oven to 350.

In a large bowl, combine flour, spices, baking soda and salt.

In a separate medium bowl, whisk together butter, brown sugar, egg, vanilla, and pumpkin. Add the butter mixture to the flour mixture, stirring until just combined. Pour the batter into a lightly greased 8 by 8 baking pan.

Bake for 25 minutes, or until the knife comes out clean. Be careful to not over bake.

Set on a wire rack and rack and cool completely.

To make icing:

Beat together using an electric mixer the butter and brown sugar on medium speed until light and fluffy. Add the cinnamon and salt. On low speed, slowly add in the powdered sugar. Add in vanilla and milk and increase speed. Beat until light and fluffy. If it's too runny, add more sugar. If it's too thick, add milk. Spread over bars. Sprinkle with fall sprinkles and store in the refrigerator.