

## Pumpkin Bars



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### Filling

- 5 eggs
- 1 cup packed brown sugar
- 1/4 cup granulated sugar
- 2 teaspoons ground cinnamon
- 1 teaspoon ground allspice
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/4 to 1/2 teaspoon ground cloves
- 1 (29 ounce) can pumpkin puree
- 1 (12 ounce) can evaporated milk

### Topping

- 1 package Yumee Yumee Dreamees mix
- 2/3 cup packed brown sugar
- 1 teaspoon ground cinnamon
- 5 tablespoons butter, cold
- 2/3 cup finely chopped pecans

### Garnish

- Pecan halves

**In a large mixing bowl**, beat eggs on low speed. Add sugars, cinnamon, allspice, ginger, nutmeg, and cloves. Mix well. Add half of pumpkin puree, evaporated milk, and remaining pumpkin puree, mixing well on low speed after each addition. Scrape down sides of bowl and mix on medium speed, repeat as needed until mixture is smooth.

**Pour** filling into a greased 13 x 9 inch baking dish. Bake at 350 degrees for 30 minutes.

**In a medium bowl**, combine Yummee Yummee Dreamees mix, brown sugar, and cinnamon. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs. Add chopped pecans and mix well. Sprinkle over top of filling.

**Bake** an additional 15 minutes. Garnish with pecan halves. Serve at room temperature.

**Cook's Note:** *Electric mixer required.* Garnish with whipped cream and cinnamon, if desired. Bars can be prepared ahead and stored in the refrigerator.

Yummee Yummee