

Food for the Body, Food for the Soul

Family Favorite Recipes from the St. Lad's Faith Community

*Our Dear Heavenly Father, we thank You for this food.
Feed our souls on the bread of life and
help us to do our part in kind words and loving deeds.
We ask in Jesus' name. Amen.*

Pumpkin Bars

From the kitchen of Rosemarie Evans

2 c. sugar
2 c. all purpose flour
1 tsp. Baking soda
2 tsp. Baking powder
1 tsp. Cinnamon
1 tsp. Nutmeg
1 tsp. Ground cloves
1/2 tsp. Salt
1 c. oil
15 oz. or 16 oz. can pumpkin
4 eggs

Frosting:

2 c. confectioner's sugar
1/3 c. margarine
3 oz. cream cheese
1 T. milk
1 tsp. Vanilla

Heat oven to 350 degrees. Grease 15x10 pan. Blend all ingredients in a mixer at low speed until blended, then for 2 minutes at medium speed. Pour into pan. Bake at 350 degrees for 25 to 30 minutes or until toothpick comes out clean.

In small bowl, combine frosting ingredients. Beat until smooth. Spread over cooled bars.

Refrigerate and serve.