

Pumpkin Bars

- 4 eggs beaten
- 1 cup vegetable oil
- 2 cups sugar
- 16 oz can pumpkin
- ½ tsp salt
- 2 tsp cinnamon
- 1 tsp soda
- 1 tsp baking powder
- 2 cups flour
- Optional: 1 cup raisins or nuts

Grease and flour 13x9 and 8x8 cake pans, or 3 8x8 pans, or for pumpkin cake instead of bars, just use on 13x9 pan. I use a jelly roll pan and it works well.

In large mixing bowl, beat eggs. Add oil and beat; add sugar and beat. Add pumpkin and beat. Add salt, cinnamon, soda, baking powder and flour and beat.

Put 2/3 of the batter in the larger pan and 1/3 in the smaller pan (or all in the 13x9 pan, for cakier bars, or all in a jelly roll pan).

Bake 35-40 minutes at 350 degrees, or until cake pulls away from the edges.

Frosting

- 2 cups powdered sugar
- 4 oz cream cheese
- 6 Tbsp margarine or butter
- 2 tsp milk
- 1 tsp vanilla

Just beat everything together. Can add a little extra milk if it's too stiff.