

Pumpkin Bars

3 eggs

1/2 cup Hellman's mayonnaise

1 1/2 cups granulated sugar

1 cup vegetable or olive oil

16-20 ounce of baked pumpkin or squash

2 cups sifted all-purpose flour

2 teaspoons baking powder

2 teaspoons ground cinnamon

1 teaspoon of ground ginger

1/2 teaspoon ground cloves

1/4 nutmeg

1 teaspoon salt

1 teaspoon baking soda (make it a fat one)

frosting:

8-ounce package cream cheese, softened

1/2 cup butter or margarine, softened

1 cups sifted confectioners' sugar

1 cup brown sugar

1 teaspoon vanilla extract

1. Preheat the oven to 350 degrees F.
2. Cut pie pumpkin in half and remove the seeds. Bake face down on a cookie sheet until you can poke through easily with a fork. Scoop out baked pumpkin flesh. Add the eggs, sugar and oil with an emulsion blender, this breaks up the pumpkin fiber, blend well until light and fluffy (a blender or mixer on high can be substituted.) Add the dry ingredients to the pumpkin mixture and mix at low speed until thoroughly combined and the batter is smooth. Spread the batter into a greased 13 x 9-inch baking pan. Bake for 30 minutes or until the middle of the cake springs back. Let cool completely before frosting.
3. **Frosting:** Combine the cream cheese and butter in a medium bowl with an electric mixer until smooth. Add the powdered and the brown sugar, mix at low speed until very smooth . Stir in the vanilla and mix again. Spread on cooled pumpkin bars.