



Always baked from scratch with a lot of love.

## Pumpkin Shortbread Bars



If it has pumpkin in it I will eat it! Thanksgiving is coming and I needed to share this recipe. I love ANYTHING pumpkin and this recipe is perfect for so many reasons. For anyone who has a fear of piecrust – no worries because you get to eat an amazing crust without the anxiety. Really. It makes a large pan of pumpkin perfection (15-18 servings) and it has a shortbread crust, yes, shortbread, like the yummy,

buttery crust on those lemon bars we all love. Add a dollop of fresh whipped cream and you will never go back to traditional pumpkin pie again.

### INGREDIENTS

- 1  $\frac{3}{4}$  cups sugar, divided
- 1  $\frac{1}{2}$  cups all-purpose flour
- $\frac{1}{2}$  up cold butter
- 4 eggs lightly beaten
- 1 can (29 ounces) solid-pack pumpkin
- 1 tsp. salt
- 1 tsp. ground cinnamon (from the [Spice House](#))
- 1 tsp. ground ginger (from the [Spice House](#))
- $\frac{1}{2}$  tsp. ground cloves (from the [Spice House](#))
- 2 cans (12 ounces each) evaporated milk
- Whipped cream and ground cinnamon, optional

### DIRECTIONS

1. In a bowl combine  $\frac{1}{4}$  cup sugar and flour, cut in butter until the mixture resembles coarse crumbs. Press into an ungreased 13 x 9 x 2" baking pan.
2. In a bowl, combine the eggs, pumpkin, salt, spices and remaining sugar. Stir in milk. Pour over crust.
3. Bake at 425 degrees for 15 minutes. Reduce heat to 350 degrees bake 50-55 minutes longer or until filling is set. Cool on a wire rack. Cover and refrigerate overnight.
4. Cut into squares. Top with whipped cream and sprinkle with cinnamon if desired.