

Pumpkin Squares

Kathy Hogue



2 Cups flour
2 tsp. baking powder
1 tsp. baking soda
½ tsp salt
3 tsp. cinnamon

2 Cups sugar
1 Cup vegetable oil
15 oz. can pumpkin
4 large eggs
Frosting

Preheat oven to 350°. Lightly butter a shallow 10x15 pan. Whisk flour, baking powder, baking soda, salt and cinnamon. In another bowl, beat sugar, vegetable oil and pumpkin until smooth. Add eggs one at a time, beating after each egg. Add flour mixture to pumpkin mixture only until blended. Do not over beat. Smooth out evenly in pan and bake 23 to 25 minutes. Toothpick in center will come out clean. Cool on rack. Frost with your favorite cream cheese frosting.