



PUMPKIN SQUARES

Kathleen 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

16 oz cream cheese frosting

Preheat oven to 350°. Lightly butter a shallow 10x15 pan. Whisk together 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. Stir only until it is blended. 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.