



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Pumpkin Bars

- 16 ounce can of pumpkin (not the pie filling)
- 1 cup of oil
- 4 eggs
- 1 2/3 cup of granulated sugar
- 2 cups of all purpose flour
- 2 teaspoons of baking powder
- 1 teaspoon of baking soda
- 1 teaspoon of salt
- 2 teaspoons of cinnamon
- ½ cup of chopped walnuts (optional)

Preheat your oven to 350 degrees

Mix together the pumpkin, oil, eggs, and sugar. Mix well.

In separate bowl, mix the flour, baking powder and soda, salt and cinnamon making sure all is mixed well.

Combine the wet and dry ingredients and mix well together.

Grease and flour a 9" by 13" pan pour in the batter and bake for approx. 20-25 minutes. Do not overbake! Let cool before icing is applied. (Icing recipe follows)

Topping

- 1 stick of Parkay margarine, softened
- 1 8 ounce package of Philadelphia Cream Cheese
- 1 16 ounce box of powdered sugar
- 1 teaspoon of vanilla
- ½ cup of chopped walnuts (optional)

In mixing bowl combine the softened butter and cream cheese till all is real creamy and then add the vanilla. Little by little mix in the contents of the 16 ounce box of powdered sugar till all well combined. Spread on the cake and sprinkle with walnuts (optional)