

## Pumpkin Pie Bars

- 1 1/3 cup flour
- 1/2 cup brown sugar
- 1/4 cup white sugar
- 12 Tablespoons butter (1 1/2 sticks), cubed
- 1 cup quick cut oats
- 1/2 cup chopped pecans
- 8 oz. cream cheese, softened
- 1 can (15 ounces) pure pumpkin
- 3 large eggs
- 1/2 cup white sugar
- 1 Tablespoon pumpkin pie spice



1. Preheat oven to 350°. Line a 13x9 pan with parchment paper or foil then lightly spray with cooking spray. Secure parchment paper with binder clips.
2. Mix flour, brown sugar, and sugar, oats and pecans in a large bowl. Cut in butter with pastry cutter, two knives or your hands hands, until mixture resembles crumbly like coarse crumbs.
3. Set aside one cup of crumble mixture. Press the rest in the bottom of the pan and bake for 15 minutes.
4. While the crust is cooking, make cheesecake filling. Add the cream cheese, pumpkin, eggs, sugar, and pumpkin pie spice in the bowl of a mixer and mix on medium speed until well blended. Pour over the cooked crust and sprinkle with the reserved crumb mixture. Press down lightly.
5. Bake for 20-25 minutes until the edges look done and the center is slightly jiggly.
6. Let cool for 1 hour in the pan. Cover and let it refrigerate for 3 hours. Once done, lift bars out of the pan and cut into squares. Store in the refrigerator until ready to serve.