

Pumpkin Cheesecake Bars

contributed by Karen Lewis

Ingredients

Crust

- 1 cup - Flour
- 1/3 cup - Brown Sugar
- 5 tbsp - Margarine softened
- 1/2 cup - Nuts chopped

Filling

- 1 8oz Pkg - Cream Cheese softened
- 3/4 cup - Sugar
- 1/2 can - Pumpkin
- 2 - Eggs slightly beaten
- 1 1/2 tsp - Cinnamon
- 1 tsp - Allspice
- 1 tsp - Vanilla

Instructions

Crust

- Combine flour & brown sugar, cut in margarine to make crumb mixture, and stir in nuts.
- Set ½ C the up of mixture aside for topping.
- The Press remaining mixture into bottom of 8" x 8" pan.
- Bake at 350 for 15 minutes.
- Cool Slightly.

Filling

- Combine cream cheese & sugar till smooth, then beat in pumpkin, eggs, cinnamon, allspice & vanilla in that order beating between each addition.
- Pour over baked crust, sprinkle reserved topping over filling.
- Bake at 350 for 30-35 minutes.
- Makes 32 – 1" x 2" Bars
- Best served cold