

PUMPKIN BARS



INGREDIENTS

SERVES 6

CRUST

- 1 3/4 cups graham cracker crumbs (about 1/2 of a 14-ounce box)
- 6 tablespoons butter, melted
- 1/4 cup brown sugar

PUMPKIN FILLING

- 2 large eggs
- 1 15-ounce can pumpkin purée
- 1 12-ounce can evaporated milk
- 3/4 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground clove
- 1/4 teaspoon salt

DIRECTIONS

FOR CRUST

1. Preheat oven to 375° F. Spray 9 inch x 13 inch bottom and sides of baking dish with cooking spray. Line bottom of sprayed baking dish with parchment paper that comes up 1 to 2 inches on 2 sides - so you can easily lift out Pumpkin Bars once cooled. Lightly spray parchment paper with cooking spray.
2. Pulse graham crackers in blender until finely chopped crumbs.
3. Mix together graham cracker crumbs, melted butter, and brown sugar in medium bowl until completely combined.
4. Firmly press crust mixture evenly onto bottom of baking dish.
5. Bake 10 minutes. Let cool at least 30 minutes.

FOR PUMPKIN FILLING

1. Preheat oven to 375° F.
2. Whisk eggs, pumpkin purée, and evaporated milk together in large bowl.
3. Mix remaining dry ingredients together in small bowl, making sure to break up any lumps in the spices.
4. Add dry sugar mixture to pumpkin mixture and whisk to combine.
5. Pour filling into baked graham cracker crust, tilting the pan slightly to evenly distribute over the crust.
6. Bake 30 to 40 minutes or until filling is set when you gently shake the pan.
7. Cool completely in refrigerator. Once cooled, carefully lift Pumpkin Bars out of baking dish using exposed parchment paper and place on large cutting board. Cut into bars.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. As a reminder while preparing this recipe, please supervise children who are helping or nearby.

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