**PUMPKIN CAKE BARS**

These cake-type bars are moist and delicious, similar to carrot cake but with a fall flavor. The rich cream cheese frosting will also remind you of carrot cake — which isn't a bad thing! Do toast the walnuts before using them; toasting brings out their nutty essence.

Top of Form

Volume Ounces Grams

Bottom of Form

* 1. 1 cup vegetable oil
* 2. 1 cup brown sugar
* 3. 1/2 cup granulated sugar
* 4. 4 large eggs
* 5. 1 cup pumpkin purée
* 6. 1 teaspoon baking soda
* 7. 1 teaspoon baking powder
* 8. 1/2 teaspoon salt
* 9. 1 tablespoon [pumpkin pie spice](http://www.kingarthurflour.com/recipes/detail.jsp?id=3742), or 1 1/2 teaspoons cinnamon and 1/2 teaspoon each ginger, nutmeg, and cloves
* 10. 2 cups [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3005)
* 11. 1/2 cup toasted chopped walnuts
* 12. 1 cup golden raisins, or 1/2 cup golden raisins and 1/2 cup [ginger mini-chips](http://www.kingarthurflour.com/recipes/detail.jsp?id=1404)

**Frosting**

* 13. 8 ounces cream cheese, softened
* 14. 1/4 cup (4 tablespoons) unsalted butter, softened
* 15. 2 tablespoons [maple syrup](http://www.kingarthurflour.com/recipes/detail.jsp?id=2234)
* 16. 2 1/2 cups confectioners' sugar, sifted
* 17. 1/8 teaspoon salt
* 18. 1 cup toasted walnut pieces

**Cake**

* 7 ounces vegetable oil
* 7 1/2 ounces brown sugar
* 3 1/2 ounces granulated sugar
* 4 large eggs
* 9 1/2 ounces pumpkin purée
* 1 teaspoon baking soda
* 1 teaspoon baking powder
* 1/2 teaspoon salt
* 1 tablespoon [pumpkin pie spice](http://www.kingarthurflour.com/recipes/detail.jsp?id=3742), or 1 1/2 teaspoons cinnamon and 1/2 teaspoon each ginger, nutmeg, and cloves
* 8 1/2 ounces [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3005)
* 2 ounces toasted chopped walnuts
* 6 ounces golden raisins, or 3 ounces golden raisins and 3 ounces [ginger mini-chips](http://www.kingarthurflour.com/recipes/detail.jsp?id=1404)

**Frosting**

* 8 ounces cream cheese, softened
* 2 ounces unsalted butter, softened
* 1 3/8 ounces [maple syrup](http://www.kingarthurflour.com/recipes/detail.jsp?id=2234)
* 10 ounces confectioners' sugar, sifted
* 1/8 teaspoon salt
* 4 ounces toasted walnut pieces

**Cake**

* 198g vegetable oil
* 213g brown sugar
* 99g granulated sugar
* 4 large eggs
* 269g pumpkin purée
* 1 teaspoon baking soda
* 1 teaspoon baking powder
* 1/2 teaspoon salt
* 1 tablespoon [pumpkin pie spice](http://www.kingarthurflour.com/recipes/detail.jsp?id=3742), or 1 1/2 teaspoons cinnamon and 1/2 teaspoon each ginger, nutmeg, and cloves
* 241g [King Arthur Unbleached All-Purpose Flour](http://www.kingarthurflour.com/recipes/detail.jsp?id=3005)
* 57g toasted chopped walnuts
* 170g golden raisins, or 85g golden raisins and 85g [ginger mini-chips](http://www.kingarthurflour.com/recipes/detail.jsp?id=1404)

**Frosting**

* 227g cream cheese, softened
* 57g unsalted butter, softened
* 39g [maple syrup](http://www.kingarthurflour.com/recipes/detail.jsp?id=2234)
* 283g confectioners' sugar, sifted
* 1/8 teaspoon salt
* 113g toasted walnut pieces

**Directions**

1. 1) Preheat the oven to 350°F. Grease and flour a large rimmed half-sheet pan, about 18" x 13"; or line the pan with greased parchment. *Note: to make these bars in a 9" x 13" pan, see "tips," below left.*
2. 2) Beat the oil and the sugars together until well blended.
3. 3) Beat in the eggs, then the pumpkin purée.
4. 4) Stir the baking soda, baking powder, salt, and spice into the wet ingredients, then stir in the flour, beating gently to combine.
5. 5) Stir in the nuts and raisins/ginger.
6. 6) Pour the batter into the prepared pan, and bake for approximately 20 to 25 minutes, or until a cake tester or toothpick inserted into the middle of the cake comes out clean.
7. 7) Cool the cake in the pan for 10 minutes, then turn it onto a rack to finish cooling; or leave it right in the pan, if you've lined the pan with parchment.
8. 8) To make the frosting: Beat the cream cheese and butter together.
9. 9) Beat in the maple syrup, then mix in the confectioners' sugar and salt. Adjust the consistency of the frosting with additional maple syrup or confectioners' sugar, if necessary; it should be nicely spreadable.
10. 10) Frost the bars and sprinkle with the toasted walnuts. Once the frosting has set somewhat, cut into squares or rectangles.
11. Yield: 4 dozen 2" squares, or 3 dozen 2" x 3" bars.

**Tips from our bakers**

* To toast nuts, place them in a single layer on a baking sheet and bake in a 350°F oven for 8 to 10 minutes, just until you can start to smell them; let cool before using.
* Want to make this recipe in a 9" x 13" pan? Change the amounts of ingredients as follows: 2/3 cup vegetable oil, 2/3 cup brown sugar, 1/3 cup granulated sugar, 3 large eggs, 2/3 cup pumpkin purée, 3/4 teaspoon baking soda, 3/4 teaspoon baking powder, 3/8 teaspoon salt, 2 teaspoons pumpkin pie spice, 1 1/3 cups King Arthur Unbleached All-Purpose Flour, 1/3 cup chopped toasted walnuts, 2/3 cup golden raisins/ginger mini chips. Bake as directed in the original recipe. For the frosting, reduce ingredients as follows: 4 ounces cream cheese, 2 tablespoons softened butter, 1 tablespoon maple syrup, 1 1/4 cups confectioners' sugar, pinch of salt, 1/2 cup diced toasted walnuts.
* To make a gluten-free version of this recipe, substitute King Arthur Gluten-Free Flour for the all-purpose flour in the original. For the 18" x 13" version, add 2 large eggs and 3/4 teaspoon xanthan gum. For the 9" x 13" version, add 1 large egg and 3/8 teaspoon xanthan gum. Once everything is combined, let the batter rest in the bowl for 15 minutes before pouring it into the pan and baking.