



## FCC Canyon Recipe Corner

### *Pumpkin Pie Bars – Le Rivas*

1 1/3 cups flour  
1/2 cup firmly packed brown sugar  
3/4 cup granulated sugar, divided  
3/4 cup (1 1/2 sticks) cold butter  
1 cup old-fashioned or quick-cooking oats, uncooked  
1/2 cup chopped pecans  
1 pkg. (8 oz) Philadelphia Cream Cheese, softened  
3 eggs  
1 can (15 oz) pumpkin  
1 Tbsp. pumpkin pie spice

Preheat oven to 350. Line 13X9 baking pan with foil, with ends of foil extending over sides of pan. Grease foil. Mix flour, brown sugar, and 1/4 cup of the granulated sugar; cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in oats and pecans. Reserve 1 cup of the oat mixture; press remaining mixture onto bottom of pan. Bake 15 min.

Beat cream cheese, remaining 1/2 cup of sugar, eggs, pumpkin and pumpkin pie spice in small bowl with electric mixer on medium speed until well blended. Pour over crust; sprinkle with reserved crumb mixture.

Bake 25 min. Cool completely on wire rack. Use foil handles to lift from pan. Cut into 24 bars. Store leftover bars in refrigerator. Makes 24 servings.