



RECIPE

rhino

♥ recipes worth sharing

Pumpkin Squares

These soft, cake-like pumpkin squares are packed with warm cinnamon flavor and topped with a rich cream cheese icing. They're easy to make, perfect for fall gatherings, holiday dessert tables, or anytime you're craving a classic pumpkin treat.



PREP TIME
15 min



COOK TIME
20 min



TEMPERATURE
350°F



YIELD
24-30 squares

INGREDIENTS

Pumpkin Squares

- 1 cup vegetable oil
- 2 cups sugar
- 2 cups pumpkin puree (16-ounce can)
- 4 eggs
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- ½ teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons ground cinnamon

Cream Cheese Icing

- 8 ounces cream cheese, softened
- 1½ sticks butter, softened
- 2 tablespoons milk
- 2 teaspoons vanilla extract
- 2 cups powdered sugar

RHINO TIP



For the smoothest icing, make sure the cream cheese and butter are fully softened before mixing.

STEP-BY-STEP INSTRUCTIONS

1



Prepare the pan and oven.

Preheat the oven to 350°F. Spray a jelly roll pan (a large cookie sheet with tall sides) with cooking spray.

2



Mix the wet ingredients.

In a large bowl, stir together the oil, sugar, pumpkin, and eggs until well combined.

3



Add the dry ingredients.

Add the flour, baking powder, salt, baking soda, and cinnamon. Stir by hand just until combined. The batter may be slightly lumpy.

4



Bake the pumpkin squares.

Spread the batter evenly in the prepared jelly roll pan. Bake for about 20 minutes, or until a toothpick inserted near the center comes out clean.

5



Cool completely.

Allow the pumpkin squares to cool completely before frosting.

6



Make the icing, frost, and serve.

In a medium bowl, beat together the cream cheese, butter, milk, vanilla, and powdered sugar until smooth and creamy. Spread the icing evenly over the cooled pumpkin squares. Cut into squares and serve.

TIPS & VARIATIONS



1. Add ½ cup chopped pecans or walnuts to the batter for extra texture and flavor.



2. Sprinkle a little cinnamon over the frosting before serving for a decorative finish.



3. Store leftovers covered in the refrigerator for up to 5 days.



4. These pumpkin squares are even better the next day after the flavors have had time to meld.



5. Cut the bars into smaller squares for parties, potlucks, and holiday dessert trays.



Family favorites, one recipe at a time.

