

home cooking

The frosting on the pumpkin



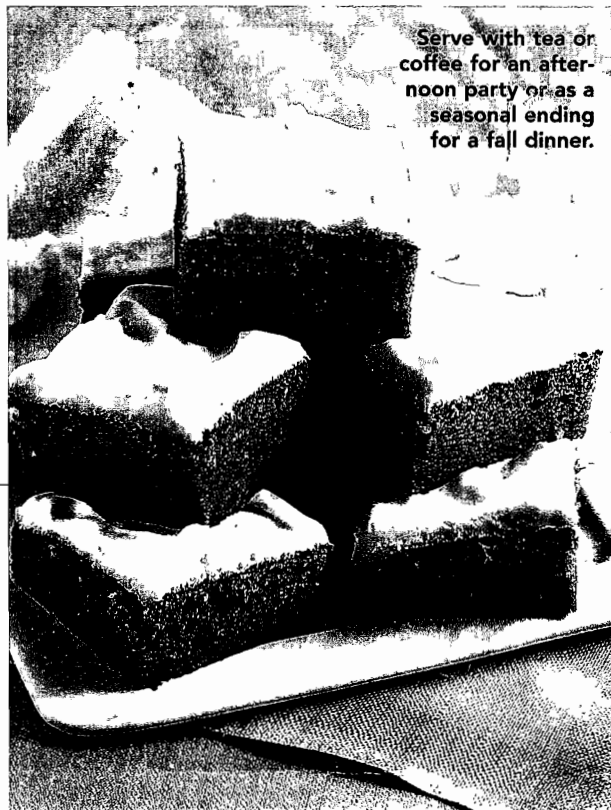
Pat Newhouse and her husband, Russ, often pass Troyer's Home Pantry in Apple Creek, Ohio, near their home in Wooster. Newhouse doesn't know why, but "the shop's pumpkin bars just seem to jump into our car." When GH got the recipe from Paul Troyer, owner of the Amish-style bakery, we could see why the Newhouses would even drive out of their way for these extra-moist bars.

Frosted Pumpkin Cake Squares

PREP 15 minutes • BAKE about 25 minutes
MAKES 9 servings

1 cup sugar	½ teaspoon baking powder
2 large eggs	½ teaspoon salt
1 cup canned pumpkin	¾ cup confectioners' sugar
½ cup vegetable oil	¼ cup cream cheese
1 cup all-purpose flour	2 tablespoons butter or margarine, softened
1 teaspoon cinnamon	½ teaspoon vanilla extract
1 teaspoon baking soda	

1. Preheat oven to 350°F. Grease 9-inch square pan.
2. Prepare cake: In bowl, with mixer at medium speed, beat sugar and eggs 2 minutes. Beat in pumpkin and oil. At low speed, add flour, cinnamon, baking soda, baking powder, and salt; beat 1 minute.
3. Pour batter into prepared pan. Bake 25 to 30 minutes or until toothpick inserted in center comes out



Serve with tea or coffee for an afternoon party or as a seasonal ending for a fall dinner.

clean. Cool pumpkin cake in pan on wire rack.

4. Prepare frosting: In bowl, with mixer at low speed, beat confectioners' sugar and remaining ingredients 2 minutes or until fluffy; use to frost cake.

■ Each square: About 350 calories, 4 g protein, 45 g carbohydrate, 18 g total fat (3 g saturated), 1 g fiber, 54 mg cholesterol, 360 mg sodium.