

PUMPKIN BARS

America Cooks, Putnam Publ., 1967

1 cup shortening
1 tsp vanilla
2 cups brown sugar
2 eggs lightly beaten
1 cup canned or cooked pumpkin
2 cups sifted flour
1 tsp baking powder
1/4 tsp baking soda
1 tsp cinnamon
1/2 tsp ginger
1/4 tsp allspice
1 cup flaked coconut
1 cup chopped nuts

1. Preheat oven to 350 degrees. Grease 15 1/2 x 10x 1 inch pan.
2. Cream shortening and vanilla. Add sugar and cream til light and fluffy. Add eggs and pumpkin, beat well.
3. Sift together flour, baking powder, baking soda and spices; stir into pumpkin mixture, mixing til smooth. Blend in coconut and nuts.
4. Spread batter in pan; bake for about 35 minutes. Cool in pan; cut into 32 bars.