

Pumpkin Cheesecake Bars

(Gluten Free Option)

INGREDIENTS:

Cheesecake layer:

- 1 (8 ounce package) cream cheese, softened
- 1/4 cup sugar
- 1 egg
- 1/2 teaspoon vanilla extract

Pumpkin layer:

- 1 cup canned pumpkin puree
- 1 cup sugar
- 1 egg
- 1/3 cup vegetable oil
- 1 cup all-purpose flour
 - Or 1 cup Bob's Redmill 1 to 1 Baking Flour + 1 tsp xanthan
- 1 1/2 teaspoons pumpkin pie spice
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- optional 1/2 cup chopped pecan pieces

INSTRUCTIONS:

1. Preheat the to 375° and spray a 9x13" pan with cooking spray.
2. For the Cheesecake layer: With a stand mixer or hand mixer blend together softened cream cheese, sugar, egg, and vanilla until smooth. Set aside.
3. For the Pumpkin layer: Combine the pumpkin, sugar, egg and oil in a mixing bowl and mix until well combined. Stir in flour, pumpkin pie spice, baking powder, baking soda, and salt. Mix well to combine. Do not overmix or your bars will be tough.
4. Pour 3/4ths of the Pumpkin mixture into the prepared dish. Spread evenly into the pan.

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5. Add dollops of the cheesecake mixture over the pumpkin mixture. Now add remaining pumpkin mixture in dollops around the pan. Using a knife, cut through the mixtures to make a marbled effect. Sprinkle with the chopped pecans if desired.
6. Bake for 25 - 28 minutes or until a toothpick inserted in the center comes out clean. Cool on the counter, and then in the refrigerator overnight for best results. Cut into squares and serve cold.

Original recipe can be found here:

<https://www.the-girl-who-ate-everything.com/pumpkin-cream-cheese-bars>