



Spicy Pumpkin Bars

Season: Winter

Serves: 18 bars

Recipe source: www.myfamilykitchen.net.au

Fresh from the garden: pumpkin

Can also be served with a vanilla butter icing

Equipment:	Ingredients:
Mixing bowl	1/2 C butter, softened
Mixing spoon	1 C sugar
Sieve for sifting	1/2 C cold mashed pumpkin
Slice tray	1 egg
Small sieve	1 3/4 C self-raising flour
	1/2 tsp mixed spice
	1 tsp ground ginger
	1 tsp cinnamon
	Pinch salt
	Icing sugar

What to do:

Preheat oven to 180°C

Cream butter and sugar.

Add egg and pumpkin and mix well.

Sift flour, salt and spices and add to mixture.

Fold together (do not overmix).

Spread mixture into lined slice tray.

Bake in oven for 20 mins.

Let cool, dust with icing sugar and cut into bars.

Notes: A great way to use up leftover cooked pumpkin.