

Gluten & Dairy Free Pumpkin Bars

Makes Four Dozen (48) Bars



Dry Ingredients:

2 Cups New Hat All-Purpose Baking Blend
1 Teaspoon Xanthan Gum
2 Teaspoons Baking Powder
1 Teaspoon Baking Soda
1 Teaspoon Salt
2 ½ Teaspoons Ground Cinnamon
¼ Teaspoon Ground (or shaved) Nutmeg

Wet Ingredients:

4 Large Eggs
1 ⅔ Cups Cane Sugar
½ Cup Oil (we used Sunflower Oil)-or- ½ Cup Melted Butter (if you don't care if it's Dairy-Free)
½ Cup Unsweetened Applesauce
1 Can (or 15 oz) Pumpkin Puree
¾ Teaspoon Vanilla Extract

Directions:

- 👉 Preheat oven to 350°F.
- 👉 Prepare a 15"x10"x1" Jelly Roll Pan by greasing pan, layer with a sheet of waxed paper that barely just goes over the edges. (Cut to fit if you cut too much). Grease and lightly flour waxed lined pan.
- 👉 Thoroughly mix all dry ingredients together in a medium-sized bowl and set aside.
- 👉 In separate large bowl, mix wet ingredients. Begin by lightly beating eggs into bowl. Blend in sugar until thoroughly incorporated. Blend in Oil (or melted butter) until thoroughly incorporated. Blend in Applesauce until incorporated. Slowly blend in Pumpkin Puree until thoroughly incorporated. Blend in Vanilla Extract.
- 👉 Slowly whisk dry mix into wet mix until just blended thoroughly.
- 👉 Spread batter evenly into prepared pan, and tap pan down on hard surface to enhance evenness of batter and to pop out air bubbles.
- 👉 Bake in preheated oven for 22-25 minutes, or until an inserted toothpick comes out clean. If you cake doesn't jiggle in the middle anymore, it is done.
- 👉 Cool completely on wire rack before frosting or decorating this real crowd-pleaser!

Frosting ideas: Our Cream Cheese Filling from our Pumpkin Roll Recipe is an excellent choice, but then it wouldn't be Dairy-Free. For Dairy-Free, whipped Coconut Cream (Canned Coconut Cream) with a little ground cinnamon or ginger added in would be an excellent topping. And, our Cheater Topping... is just topping with Honey Caramel Greek Yogurt that has a little ground cinnamon added in!