

## Bit-O Honey Pumpkin Bars With Cream Cheese Frosting

**Pumpkin Bars:**  
 5 (1.7 ounce) Bit-O-Honey Bars  
 1 cup canola oil  
 4 eggs  
 1 (15 ounce) can pure pumpkin  
 1 cup granulated sugar  
 2 teaspoons ground cinnamon  
 3/4 teaspoon ground cloves  
 1 teaspoon ground allspice  
 1/4 teaspoon ground ginger  
 1/2 teaspoon ground nutmeg  
 1/4 teaspoon salt  
 2 teaspoons baking powder  
 1 teaspoon baking soda  
 2 cups all-purpose flour

**Cream Cheese Frosting:**  
 8 ounces cream cheese, room temperature  
 4 tablespoons butter  
 1 teaspoon vanilla extract  
 4 cups confectioners' sugar

**For the pumpkin bars :** Heat the oven to 350 degrees. Spray a 13 x 9-inch pan with nonstick spray. Freeze the Bit-O-Honey Bars 10 minutes. In a food processor, chop candy bars coarsely. Set aside. In a large mixing bowl, using electric mixer, combine the oil and eggs, and mix 30 seconds on high. Add the pumpkin, sugar, cinnamon, cloves, allspice, ginger, nutmeg and salt. Mix on medium 1 minute, scraping down sides of the bowl. Add the baking powder, baking soda and flour, and mix on low 30 seconds. Fold in the chopped candy bars. Pour the batter into your prepared pan and bake 25 minutes, or until a wooden pick inserted in the center of the cake comes out clean. Cool completely before frosting.

**For the cream cheese frosting:** In a large mixing bowl using an electric mixer, beat together the cream cheese and butter until smooth and fluffy (about 3 minutes). Mix in the vanilla extract. Add the confectioners' sugar and beat until thoroughly mixed together. Spread the frosting evenly over the top of the cooled pumpkin bars. Cut into 2 x 3-inch squares.



## Brown Sugar Carrots

3/4 pound medium carrots, peeled  
 1 tablespoon butter or margarine  
 1 tablespoon brown sugar, packed  
 Dash of salt

Cut carrots in half, both crosswise and lengthwise. Cook carrots in a medium saucepan, covered, in a small amount of boiling water 8-10 minutes, or until crisp-tender. Drain well; remove from pan. In the same saucepan combine butter or margarine, brown sugar, and salt. Stir over medium heat until combined. Add carrots. Cook, uncovered, about 2 minutes or until glazed, stirring frequently. Season to taste with pepper.



## Rules For The Kitchen!

1. Always ask an adult if you can use the kitchen.
2. Have all the ingredients before you start.
3. Wash your hands before you touch food.
4. Wear an apron or towel to keep your clothes clean.
5. Always clean up when you are finished.