

(15) servings

DELICIOUS

Pumpkin Dessert Bars

In a small bowl, combine graham cracker crumbs & 1/3 cup sugar; stir in butter. Press into greased 13x9" baking dish.

In a small mixing bowl, beat cream cheese and 2/3 cup of sugar until smooth. Beat in 2 eggs just until blended. Pour over crust and bake at 350 for 20-25 minutes, or until set. **Cool on wire rack.**

Separate remaining eggs & set whites aside. In a large saucepan, combine yolks, pumpkin, brown sugar, milk, salt & cinnamon. Cook & stir over low heat for 10-12 minutes or until mixture is thickened & reaches 160 degrees. Remove from heat.

In a small saucepan sprinkle the gelatin over the cold water; let stand for 1 minute. Heat over low heat, stirring until the gelatin is completely dissolved. Stir into the pumpkin mixture & set aside.

In large saucepan, combine egg whites & sugar. With mixer, beat on low for 1 minute. Continue beating over low heat until mixture reaches 160, about 12 minutes. Remove from heat; beat until stiff, glossy peaks form & sugar is dissolved.

Fold into the pumpkin mixture & spread evenly over cream cheese layer. Cover & refrigerate for 4 hours, or until set.

Garnish with whipped topping and nutmeg, if desired.

These bars are worth the effort! Recipe shared by Nancy years ago!

1 3/4 cups graham cracker crumbs

1/cup sugar, divided

1/2 cup butter, melted

1-8oz pkg softened cream cheese

5 eggs

1-15oz can solid pack pumpkin

1/2 cup packed brown sugar

1/2 cup milk

1/2 tsp salt

1/2 tsp cinnamon

1 envelope unflavored gelatin

1/2 cup cold water

Optional: whipped topping, nutmeg