



# Goopy Pumpkin Butter Bars

OREGON  
Growers®  
- FARM DIRECT SPECIALTY FOODS -

## PREP TIME

15 minutes

## COOK TIME

30 minutes

## SERVES

9 to 12

## INGREDIENTS

### FOR THE SHORTBREAD

2 sticks unsalted butter,  
(at room temperature )  
1/2 cup granulated sugar  
1/2 cup powdered sugar  
2 1/4 cups all-purpose flour  
1/2 teaspoon kosher salt  
1/4 teaspoon baking soda

### FOR THE FILLING

1 cup packed dark or light brown sugar  
1/3 cup **Oregon Growers Pumpkin Butter**  
1 tablespoon ground cinnamon

### FOR THE ICING

3/4 cup powdered sugar  
1 tablespoon **Oregon Growers  
Pumpkin Butter**  
1 tablespoon whole or 2% milk  
1 teaspoon ground cinnamon  
1/4 teaspoon kosher salt

## PREPARATION

1. Preheat the oven to 350°F. Line a square metal baking pan with 2 sheets of parchment paper, with each piece hanging over the sides of the pan to form a sling. Spray with cooking spray.
2. Beat the butter, granulated sugar, and powdered sugar until light and fluffy, about 2 minutes. Beat in the flour, salt, and baking soda.
3. Reserve 3/4 cup of the dough for topping. Press the remaining dough into the prepared pan, smoothing it evenly with the bottom of a measuring cup. Bake for 10 minutes, and then let cool for at least 5 minutes.
4. For the filling, whisk together the brown sugar, pumpkin butter, and cinnamon. Spread the pumpkin butter filling over the base layer. Crumble the remaining dough into small pieces over the filling and press down gently.
5. Bake for 30 minutes until the edges are golden. Remove from the oven and let cool in the pan for 15 minutes. Run a knife along the edges of the pan to loosen. Let cool completely, about two hours. Pull the slab out onto a cutting board.
6. For the icing, whisk together the powdered sugar, pumpkin butter, milk, cinnamon, and salt. Drizzle over the cooled slab and let set, about 5 minutes. Cut into 9 or 12 bars.

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