

Spicy Pumpkin Bars

2 cups	Flour, white, all purpose
1-1/2 cups	Sugar, granulated
1 Tbsp	Baking powder
2 tsp	Cinnamon, ground
1 tsp	Baking soda
1/2 tsp	Salt
1/2 tsp	Ginger, ground
1/4 tsp	Cloves, ground
1 tsp	Pumpkin Pie Spice
1 cup	ReddiEgg Real Egg Product
1-3/4 cups	Pumpkin, canned
1 cup	Applesauce, unsweetened



In a bowl, combine the dry ingredients. In a separate bowl, combine Egg Product, pumpkin and applesauce; mix well. Stir into the dry ingredients. Spread into a 15"x10"x1" inch baking pan. Bake at 350 degrees for 25-30 minutes until lightly browned and a toothpick comes out clean. Cool before cutting. Dust with confectioners' sugar if desired. **Makes 25 servings.** Calories = 100; Fat = 0.1 grams; Cholesterol = 0 milligrams.