

Halloween bars

BREADS AND DESSERTS

Preparation time: 30 minutes

Baking time: approx. 25 minutes

Yield: 18 bars

Ingredients	Amount		Method
	Metric	Imperial	
All-purpose flour	175 ml	3/4 cup	Preheat oven to 350°F (180°C).
Baking powder	5 ml	1 tsp.	
Salt	2 ml	1/2 tsp.	Mix together dry ingredients.
Cinnamon	1 ml	1/4 tsp.	
Nutmeg	1 ml	1/4 tsp.	
Raisins	125 ml	1/2 cup	Add raisins, nuts and half the chocolate chips.
Chopped nuts (optional)	125 ml	1/2 cup	
Chocolate chips	500 ml	2 cups	
Eggs	2	2	In a clean bowl, beat eggs with brown sugar.
Brown sugar	250 ml	1 cup	
Puréed pumpkin	250 ml	1 cup	Add puréed pumpkin, oil, orange zest and vanilla.
Vegetable oil	60 ml	1/4 cup	
Orange zest	10 ml	2 tsp.	
Vanilla	2 ml	1/2 tsp.	
			Add dry ingredients and stir to blend. Place mixture in a greased and floured 9" (23 cm) square cake pan. Place in oven and bake for approximately 25 minutes. Remove pan from oven and sprinkle top with remaining chocolate chips. Once the chips start to melt, spread them evenly over the surface. Let cool in pan and cut into bars.