

## Pumpkin Bars

$\frac{1}{4}$  # oleo  
1 c. br. sugar firmly packed  
1 egg  
 $\frac{1}{2}$  c. pumpkin  
 $\frac{1}{2}$  c. flour  
 $\frac{1}{2}$  c. raisins, dates or currants

1 t. cinnamon  
 $\frac{1}{2}$  t. ea. of ground ginger  
allspice + soda  
 $\frac{1}{2}$  c. nuts chopped

Cream oleo + sugar. Add egg, pumpkin + beat well. Blend flour with spices + soda. Sift into creamed mixture. Add fruit + nuts. Spread evenly in 11" x 16" pan. Bake at 350°

until it shrinks from sides of pan (11 to 25 mins)  
Spread with orange glaze. Cool + cut into bars. Makes 3 doz. 2" sq.

Orange Glaze - Blend 1 c. powdered sugar with 5 t. orange juice concentrate or 1 t. orange peel + 3 t. orange juice.