

# PUMPKIN PIE BARS-IN-A-JAR

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## Project Supplies You Will Need

1 Ball® Wide Mouth Quart Jar  
1 Ball Wide Mouth Lid and Band  
Jar Funnel  
Jar Tamper  
Recipe Card

## Mix for Jar

1 1/3 cups all-purpose flour  
1/2 cup brown sugar  
3/4 cup granulated sugar  
1 cup old-fashioned or quick-cooking oats, uncooked  
1/2 cup chopped pecans

## To Prepare, Add

3/4 cup (1 1/2 sticks) cold butter or margarine  
1 (8-ounce) package cream cheese, softened  
3 eggs  
1 (15-ounce) pumpkin  
1 Tbsp. pumpkin pie spice

**Step 1, Getting Started:** Read all instructions for Pumpkin Pie Bars before starting. Assemble all supplies and ingredients.

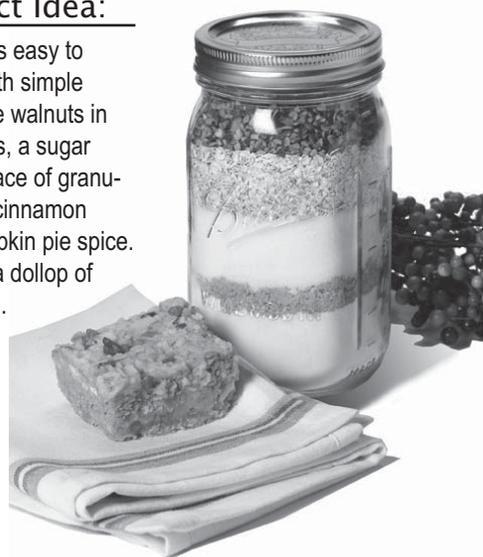
**Step 2, Preparing Layered Mix:** Layer the first four ingredients into Jar, firmly packing with Jar tamper in between each layer. Layer pecans into the Jar, screw lid and band onto Jar. Makes base for one recipe of Pumpkin Pie Bars.

**Step 3, Preparing Bars:** Preheat oven to 350°F. Line 13 x 9-inch baking pan with foil; grease foil lining. Remove pecans and oats from Jar and place in small bowl. Remove granulated sugar from Jar and place in another small bowl. Place brown sugar and flour in medium bowl. Measure 1/4 cup granulated sugar and add to flour mixture. Stir to evenly blend. Cut in butter with pastry blender or 2 knives until mixture resembles coarse crumbs. Stir in oats and pecans. Reserve 1 cup of the crumb mixture; press remaining mixture onto bottom of pan. Bake 15 minutes.

Beat cream cheese, remaining 1/2 cup of granulated sugar, eggs, pumpkin and pumpkin pie spice in medium bowl with electric mixer on medium speed until well blended. Pour over crust; sprinkle with reserved crumb mixture. Bake 25 minutes. Lift from pan by grabbing edges of foil. Cool completely. Yield: about 24 bars.

## Fun Project Idea:

Personalize this easy to make sweet with simple alterations. Use walnuts in place of pecans, a sugar substitute in place of granulated sugar or cinnamon instead of pumpkin pie spice. Finish off with a dollop of whipped cream.



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