



Gammy's House Recipes

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Pumpkin Macadamia Bars

Ingredients:

2 cups flour
2 tsp. ground cinnamon
1 tsp. ground cloves
1 tsp. baking soda
1 cup butter or margarine, softened
1/2 cup sugar
1/2 cup brown sugar, packed
1 cup solid pack pumpkin
1 egg
2 tsp. vanilla
2 cups white chocolate chips
2/3 cup chopped Macadamia nuts

Directions:

Combine flour, spices and baking soda in small bowl. Beat butter and sugars in large bowl until creamy. Beat in pumpkin, egg and vanilla until blended; gradually beat in flour mixture. Stir in 1 1/2 cups of the white chips and the nuts. Spread into a greased 15 1/2x10 1/2 jelly roll pan. Bake in a preheated 350 degree oven for 18-20 minutes until toothpick comes out clean. Cool in pan on wire rack.

Place remaining white chips in heavy duty plastic bag. Microwave on high for 45 seconds; knead. Microwave at 10 second intervals, kneading until smooth. Cut tiny corner from bag; squeeze to drizzle over the bars.