



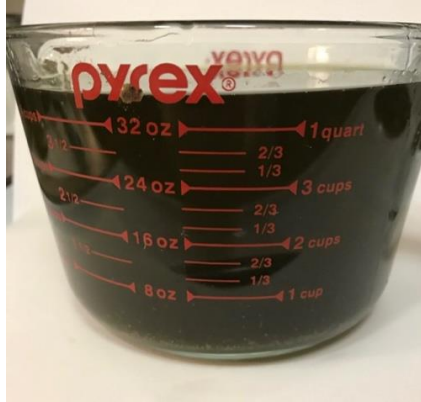
Pumpkin Bars with Cream Cheese Frosting

I love baking in the fall with all the delicious smells and comfort foods that make the cool weather of the Midwest more pleasurable. These pumpkin bars have amazing flavor and with the cream cheese frosting piped on top make them simply perfect. It is difficult to have just one of these super moist pumpkin bars and we think you will agree they are perfect for a cool autumn evening at home or gathering with close friends. The best part is both the pumpkin bar and cream cheese frosting are completely infused with Sammy-oil and Sammy-Butter. I recommend using a hybrid or indica-dominant Sammy-Strain when creating these.



Pictured: Signature Sammy-Butter

As with all Sammy's Place 420 Signature Strains that are used in our Sammy-Butters or Sammy-oils, effects typically are felt within 15 minutes up to 45 minutes and last 6-8 hours with recommended dosing. Time to gather all the ingredients and Let's get Baked with Sammy's Place 420!



Pictured: Sammy-Oil

Ingredients

Pumpkin Bars

- 4 eggs
- 1 2/3 cups granulated sugar
- 1 cup Sammy-oil
- 1 5 ounce can pumpkin puree
- 2 cups flour
- 2 tsp. baking powder
- 2 tsp. ground cinnamon
- 1 tsp. salt
- 1 tsp. baking soda

Cream Cheese Frosting

- 8-ounce cream cheese
- 1/2 cup Sammy-Butter, softened
- 2 cups sifted powdered sugar
- 1 tsp. vanilla extract



- Preheat oven to 350° F.
- Line a 9 x 13" baking pan with parchment paper
- In mixing bowl, combine all the dry ingredients together
- In separate mixing bowl, combine eggs, sugar, Sammy-oil, and pumpkin puree with hand mixer



- Slowly add the dry ingredients to the pumpkin mixture, mixing on the low speed until thoroughly combined
- Pour pumpkin batter into the baking pan, evenly smooth it out with a rubber spatula
- Bake for 30 minutes and let completely cool



- In a glass bowl, add softened cream cheese, softened Sammy-Butter, and vanilla extract. With hand mixer on low combine all ingredients until smooth
- Slowly add powdered sugar until frosting is fluffy
- Fill a decorator bag with cream cheese frosting and pipe frosting on each bar with a generous amount of cream cheese frosting



Pumpkin bars and cream cheese frosting need to be refrigerated and will last (if you have leftovers) 5-7 days. Pumpkin bars can also be frozen for up to 6 months if stored in freezer Ziploc bags. Be sure to label the bag with edible information so as not to get in the wrong hands of unsuspecting individuals such as: kids, elderly, or pets. We hope you enjoy this Sammy's Place 420 Signature recipe. Please feel free to drop us a comment or email at Amy@sammysplace420.org on your thoughts or pictures as we would love to hear from you. We value your feedback and strive to satisfy all our Sammy's Place 420 visitors.

Thank you for visiting www.Sammysplace420.org we appreciate you and your support. Have a blessed day and from all of us at Sammy's Place 420 sending high vibes.



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