White Chocolate Chip Pumpkin Squares

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Ingredients:

1 box Yellow cake mix
1 (15 oz) can pumpkin
4 eggs
½ cup orange juice
½ cup oil
1 tsp pumpkin spice
¼ tsp cinnamon
1/8 tsp nutmeg
1/8 tsp ground cloves
½ cup cinnamon baking chips, dusted with flour
½ cup white chocolate chips, dusted with flour
8 oz cream cheese, softened
½ stick butter, softened
2 cups powdered sugar
1 tsp vanilla
½ cup eggnog, orange juice, apple cider or milk

Directions:

* Preheat oven to 350 degrees. Grease a 9 X 13 baking pan.
*Beat the cake mix, canned pumpkin, eggs, ½ cup orange juice, oil, pumpkin spice, cinnamon, nutmeg and cloves until well mixed.
*Mix in the cinnamon and white chocolate baking chips.
*Pour into prepared pan and bake for 28 to 32 minutes or until center springs back to the touch.
*Cool completely.
*Beat the rest of the ingredients until smooth. Frost the cake.
*Store in the refrigerator. Bring to room temperature before serving.