

# Pumpkin Cheesecake Bars



**OVEN - 350 degrees.**

**15 x 10 - inch jellyroll pan**

**Bake 30 to 35 minutes, or until set.**

<https://patriciaspatchwork.blogspot.com/2018/10/pumpkin-cheese-cake-bars.html>

## Ingredients

- 1 (16 oz) package pound cake mix
- 3 large eggs
- 2 tablespoons butter, melted
- 4 teaspoons pumpkin pie spice, divided
- 1 (8 oz) package cream cheese, softened
- 1 (14 oz) can sweetened condensed milk
- 1 (15 oz) can pumpkin
- ½ teaspoon salt
- 1 cup chopped nuts

## Preparation

1. Preheat oven to 350 degrees.
2. Combine cake mix, 1 egg, butter, and 2 teaspoons pumpkin pie in a large bowl until mixture resembles coarse crumbs. Press into the bottom of a 15 x 10 - inch jellyroll pan.
3. In a large mixing bowl, beat the cream cheese until fluffy. Gradually add the sweetened condensed milk til smooth.
4. Beat in remaining 2 eggs, the pumpkin, remaining 2 teaspoons pumpkin pie spice, and salt; mix well.
5. Pour over crust. Sprinkle with nuts.
6. Bake for 30 to 35 minutes or until set.

7. **Cool. Chill.**
8. **Cut into bars to serve. Add a dollop of whipped topping if you like.**
9. **Store in the refrigerator.**