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Mix well; sprinkle over batter in pan.
1/4 cup sugar
1/2 tsp. ground cinnamon
3 oz. cream cheese, softened
1/2 cup butter or margarine,
softened
1 tsp. vanilla
2 cups powdered sugar

Blend all ingredients with an electric mixer. Mix on high until creamy. Spread frosting on top of cooled bars.

Choose a topping!

Preheat oven to 350°. Grease an 8x8-inch or 9x9-inch baking pan. Place the **Harvest Pumpkin Dip Mix** in a bowl and add hot water; mix well with fork. Allow to set 3 minutes. Add remaining ingredients and mix well with spoon. Spread batter into prepared pan. Sprinkle on cinnamon sugar topping if desired BEFORE baking. Bake for 20 to 25 minutes or until it springs back when lightly touched.

1 packet **Harvest Pumpkin Dip Mix** (dry)
1/3 cup hot water
1/2 cup oil (or melted butter/margarine)
1/2 cup sugar
2 eggs
3/4 cup flour
1/2 cup walnuts or pecans (chopped), *optional*

Harvest Pumpkin Bars

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Cinnamon Sugar Topping:
1/4 cup sugar
1/2 tsp. ground cinnamon

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Cream Cheese Frosting:
3 oz. cream cheese, softened
1/2 cup butter or margarine, softened
1 tsp. vanilla
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