

## Toffee-Pumpkin Bar

### Ingredients

- 9 oz gingersnaps
- 1/4 cup flour
- 1/4 cup sugar
- 4 oz margarine
- 1 3/4 cup pumpkin, canned
- 3/4 cup brown sugar, packed
- 1 tsp cinnamon
- 3/4 tsp ginger
- 1/4 tsp cloves
- 1/4 tsp salt
- 4 eggs
- 1 1/2 cup half and half
- 1 1/2 cup toffee candy pieces (Heath chips)
- 1/2 cup pecans, chopped, toasted
- 1/4 cup caramel flavor ice cream topping



*A delicious twist on a traditional pumpkin bar, this treat features a gingerbread crust with a crunch top layer of toffee candy, pecans and caramel glaze to add spectacular flavor.*

### Directions

Preheat oven to 375 degrees. Spray a 9x13 pan with non-stick spray. Place pecans in a shallow pan. Toast for 8-9 minutes. Remove from oven and cool.

Prepare crust: Finely crush gingerbread cookies in food processor. Mix with flour and sugar. Add melted margarine. Press the crust evenly into bottom of prepared pan.

Prepare filling: In a large bowl, combine pumpkin, brown sugar, cinnamon, ginger, cloves and salt. Add eggs; beat lightly with a fork until combined. Add half and half; stir just until combined. Pour over crust. Bake 40-45 minutes or until a knife inserted near the center comes out clean. Sprinkle top with toffee pieces and pecans. Cool in pan on wire rack. Cut into bars. Cover and chill within 2 hours.

If desired, drizzle with caramel topping just before serving.

**Yield** 32 servings

### Nutritional Information

*Calories 232, Fat 12g, Carbohydrates 30g, Cholesterol 60mg, Sodium 222mg, Fiber 1g, Protein 3g*

