

Wilma's Pumpkin Squares©

Pumpkin Squares—Ingredients:

2 cups	flour
2 tsp.	baking powder
2 tsp.	cinnamon
1/2 tsp.	cardamom
1/2 tsp.	salt
5 medium	eggs or 4 large
8 oz.	Kerry Gold™ sweet butter
1 cup	white sugar
1 cup	brown sugar, light or dark
2 tsp.	vanilla extract
1 tsp.	almond extract
1–15 oz. can	pumpkin (do not use pumpkin pie filling)

Method:

Preheat conventional oven to 350°, convection oven to 325°.

Spray a 1 oz. muffin tin (makes 12 muffins) with Pam™. Line a 10x14 inch jelly roll pan with foil and spray with Pam™. Turn sides up to form baking dish.

Sift together the flour, baking powder, cinnamon, cardamom and salt. Set aside. Break eggs into small dish and set aside.

In a large mixing bowl cream the butter, sugars and extracts together with the Magic Wand using the blade with the holes. Slowly mix in the eggs. Add pumpkin. Mix in the flour mixture in three steps. Fold a final time together with a spatula. Fill muffin tin and bake about 15 minutes until golden brown. Spread remaining pumpkin mixture evenly on the foil and bake for 20–30 minutes. Let sit 3-4 minutes and then spread with Lemon Icing.

Lemon Icing—Ingredients:

3 oz.	Kerry Gold™ butter
3 Tbsp.	lemonade concentrate
1 1/2–2 cups	powdered sugar, sifted

Method:

In a large mixing bowl, fold the butter, lemonade concentrate and powdered sugar with a spatula. Mixture should be on the dry side. Spread icing evenly over cake while it is still warm. Put colored sprinkles on top. When cold refrigerate. When ready to serve, cut while cold and then let squares get room temperature.



Hint: You can also make only muffins out of the dough. Makes about 70-1 oz. muffins. Put icing on top.