

Pumpkin Cream Cheese Squares

1 c. canned pumpkin
1 c. sugar
1 egg
1/3 c. oil
1 c. flour
1 tsp. cinnamon
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. ginger



4 oz. cream cheese
1/4 c. sugar
1 egg
1/2 c. chocolate chips

Mix together pumpkin, sugar, egg, and oil. Sift together flour, cinnamon, baking powder, baking soda, salt, nutmeg, and ginger. Stir into pumpkin mixture. Pour into a greased 9×13 pan. Beat together cream cheese, sugar, and egg. Drizzle mixture over batter. Cut thro' batter with knife for marbled effect. Sprinkle with chocolate chips. Bake at 375 for 25-30 minutes.

Recipe from Simply Wonderful cookbook

www.KitchenScrapbook.com