Cornell Cooperative Extension Schoharie and Otsego Counties



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Chocolaty Pumpkin Bars

Ingredients:

1 cup flour
1 cup whole wheat flour
2 Tablespoons chopped walnuts
³ / ₄ cup sugar
2 teaspoons baking powder
1 teaspoon cinnamon
¹ / ₂ teaspoon baking soda
½ teaspoon salt
2 large eggs
2 large egg whites
1 (15 ounce) can 100% pure pumpkin or
2 cups fresh pumpkin puree
¹ / ₄ cup vegetable oil
¹ / ₄ cup 1% milk
1/3 cup mini chocolate chips
vegetable spray

Amount Per Ser	rving		
Calories 70	Calc	ories fron	n Fat 20
		% Da	aily Value'
Total Fat 2.5g			4%
Saturated Fat 1g			5%
Trans Fat	0g		
Cholesterol 10mg			3%
Sodium 115mg			
Total Carbo	hydrate	11g	4%
Dietary Fiber 0g			
Sugars 4g	1		
Protein 1g			
Vitamin A 25	i% • \	Vitamin (C 0%
Calcium 2%	•	ron 2%	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Makes 40 servings - 32% calories from fat

Instructions:

1. Preheat oven to 350° F. Coat a 15x10x1-inch baking pan (jelly roll pan) with vegetable oil spray, set aside.

2. Whisk together the flour, whole wheat flour, walnuts, sugar, baking powder, cinnamon, baking soda, and salt in a large bowl.

3. In a separate bowl, combine the eggs, egg whites, pumpkin, oil, and milk. Add to the dry ingredients along with the chocolate chips and stir to combine.

4. Spread the batter evenly in the prepared pan and bake for 20-25 minutes or until a wooden toothpick inserted in the center comes out clean. Cool on a wire rack.

Notes:

• For maximum freshness, store leftovers in a plastic container or zip-top bag in the refrigerator.

• May add 1/8 teaspoon nutmeg.

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