



Julia's Cuisine

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Sweets

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Pumpkin Spice Squares

Makes 24 Squares
Prep time: 20 minutes
Bake time: 30 minutes

Ingredients

For the muffins:

1 1/2 Cups/200 grams of flour
1 Teaspoon of baking powder
1/2 Teaspoon of baking soda
1/2 Teaspoon of salt
1 1/2 Teaspoons of cinnamon
Pinch of ground ginger
Pinch of nutmeg
1/2 Cup/110 grams of butter
1 1/2 Cups/150 grams of sugar
2 eggs
1 Teaspoon of vanilla extract
1 Cup/240 ml of [*pumpkin purée*](#)

For the frosting:

1 Cup/225 grams of cream cheese
1 Tablespoon of butter
1 Cup/125 grams of icing sugar

Method

Preheat oven to 350 degrees F. Grease and line with parchment paper a 12 x 8 inch baking pan.

In a medium sized bowl, combine the flour, baking powder, baking soda, salt, cinnamon, ginger and nutmeg. Set aside.

In the bowl of your electric mixer, mix the butter and sugar on high speed until light and fluffy, 2-3 minutes. Add in the eggs one at a time, mixing well after each addition. Add the vanilla and mix well.

In three additions, add the flour and the pumpkin purée to the butter mixture, starting and ending with the flour. Stir just to combine. Pour the batter into the prepared pan and bake for about 30 minutes or until a toothpick inserted into the centre comes out clean. Place on a wire rack to cook for about 5 minutes. Invert cake onto a cooking rack and remove the parchment paper. Leave to cool completely.

To make the frosting, mix the butter and cream cheese until combined. Sift in the icing sugar until smooth.

Put the cake on a serving plate and smooth over icing. Cut into desired cake sized squares. Will keep for up to 5 days in an airtight container in the fridge.