

Pumpkin Heaven Bars

Ingredients:

- Cooking spray
- 25 gingersnap cookies
- 2 tablespoons sugar
- 5 tablespoons butter, melted
- 1 cup white chocolate chips
- 1 cup chopped pecans
- 1/4 cup sweetened shredded coconut
- 1/4 cup toffee bits
- 1/2 cup sweetened condensed milk
- 1/4 cup pumpkin puree
- 1/2 teaspoon pumpkin pie spice



Directions

1. Preheat oven to 350°F. Spray a 9 X 9-inch baking pan with cooking spray.
2. Process gingersnaps in a food processor until crumbs are fine. Add sugar and butter. Pulse several times to combine. Press evenly into the bottom of the prepared baking pan.
3. Evenly sprinkle white chocolate chips, pecans, coconut, and toffee over the crust.
4. Combine condensed milk, pumpkin puree, and pumpkin pie spice in a small bowl. Pour evenly over the ingredients in the baking pan.
5. Bake 25–32 minutes. Allow to cool before cutting.

Makes 12 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.