

# Maple-Pumpkin Pie Bars

*Jello.com/recipes*

*Taste of Home Magazine - November 2013*

## **Yield: 24 bars**

*1 package yellow cake mix (two-layer size)*  
*4 eggs, divided*  
*1/2 cup butter or margarine, melted*  
*1/2 cup packed brown sugar*  
*1 package (8 ounce) cream cheese*  
*1 can (15 ounce) pumpkin*  
*1 package (3.4 ounce) JELL-O pumpkin spice flavor instant pudding*  
*1/3 cup milk*  
*3 tablespoons maple syrup*  
*1/8 teaspoon ground cinnamon*  
*1 envelope Dream Whip whipped topping mix*

## **Preparation Time: 15 minutes**

Preheat the oven to 350 degrees.

Line a 13x9-inch pan with foil; spray with cooking spray.

Blend the cake mix, one egg and the butter. Press onto the bottom of the pan.

In a bowl, beat the cream cheese, brown sugar, remaining eggs, pumpkin and dry pudding mix with a mixer until blended. Pour over the crust.

Bake for 40 minutes or until a toothpick inserted in the center comes out clean. Transfer to a wire rack. Cool completely.

Mix the whipped topping mix, milk and syrup in a large bowl with a mixer on low speed until blended. Beat on high speed until the mixture forms stiff peaks. Spread onto the dessert. Sprinkle with cinnamon.

Refrigerate until ready to serve.

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Per Serving (excluding unknown items): 2568 Calories; 196g Fat (67.3% calories from fat); 47g Protein; 166g Carbohydrate; 1g Dietary Fiber; 1362mg Cholesterol; 1991mg Sodium. Exchanges: 1/2 Grain(Starch); 6 Lean Meat; 1/2 Non-Fat Milk; 35 1/2 Fat; 10 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

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