## Maple-Pumpkin Pie Bars

Jello.com/recipes
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## 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 teatpeon ground sinnamon

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.

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

% Calories from Fat: % Calories from Carbohydrates: % Calories from Protein: Total Fat (g): Saturated Fat (g): Monounsaturated Fat (g): Polyunsaturated Fat (g):	67.3% 25.4% 7.3% 196g 116g 58g 9g	Vitamin B12 (mcg): Thiamin B1 (mg): Riboflavin B2 (mg): Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	4.0mcg .3mg 1.7mg 154mcg 1mg 0mg 0
Cholesterol (mg): Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.): Vitamin A (r.e.):	1362mg 166g 1g 47g 1991mg 1593mg 595mg 11mg 4mg 11mg 9713IU 2352 1/2RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	1/2 6 0 0 1/2 35 1/2 10

## Nutrition Facts

Amount	Per S	Serving
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Calories 2568	Calories from Fat: 1729
	% Daily Values*
Total Fat 196g	301%
Saturated Fat 116g	581%
Cholesterol 1362mg	454%
Sodium 1991mg	83%
Total Carbohydrates 166g	55%
Dietary Fiber 1g	3%
Protein 47g	
Vitamin A	194%
Vitamin C	19%
Calcium	59%
Iron	58%

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.