

Praline Pumpkin Pie Dessert Bars

Crust

Crisco® Original No-Stick Cooking Spray
2 1/2 cups Martha White® All-Purpose Flour
1/3 cup firmly packed brown sugar
1/2 teaspoon salt
10 tablespoons butter

Filling

1 1/3 cups sugar
6 tablespoons butter, softened
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 cup canned solid pack pumpkin
1/4 cup half-and-half, plus 2 tablespoons
1 teaspoon vanilla extract
2 large eggs

Topping

1/2 cup pecans, chopped
2 tablespoons firmly packed brown sugar
2 tablespoons butter, softened

Heat oven to 350° F. Spray 13x9-inch pan with no-stick cooking spray.

Combine flour, 1/3 cup brown sugar and 1/2 teaspoon salt in medium bowl; mix well. Cut in 10 tablespoons butter with pastry blender or fork until mixture resembles coarse crumbs. Press mixture firmly in bottom and about 1 inch up sides of prepared pan.

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Bake 20 minutes. Make filling while crust is baking.

Beat sugar and 6 tablespoons butter in medium bowl, with an electric mixer at medium high speed until light and fluffy. Beat in 1/2 teaspoon salt, cinnamon, cloves, pumpkin, half-and-half, vanilla and eggs until light and fluffy.

Pour filling into partially baked crust. Return to oven. Bake 40 to 45 minutes or until filling is set.

Combine pecans, 2 tablespoons brown sugar and 2 tablespoons butter. Mix well.

Remove bars from oven, sprinkle with pecan mixture. Bake 5 minutes.

Cool on wire rack 1 hour or until completely cooled.

Cut into 18 bars. Store in refrigerator.