

Pumpkin Date Bars
(inspired by Living Without Gluten
Free Sweet Potato Date Bars)

½ Cup GFCF margarine
½ Cup brown sugar
2 Tablespoons Molasses
½ cup pumpkin puree
½ cup Almond Milk
2 Eggs at room temperature
1 teaspoon vanilla
1 ½ Cup GF Flour Blend
1 teaspoon xanthan gum
½ teaspoon baking soda
½ teaspoon ground cinnamon
½ teaspoon ground ginger
1 cup quick cooking oats
1 cup chopped dates or raisins
powdered sugar
Rich's non dairy whipped topping (Optional)



Pumpkin Date Bars

Preheat oven to 350 degrees. Spray 8 X 8 Square pan.. Mix butter sugar and molasses. Add pumpkin, eggs, milk and vanilla. Mix in xanthan gum, soda and spices. Add flour and mix well. Stir in oats. Fold in fruit until distributed throughout the batter. Put in pan and smooth with a spatula.
Bake for 15 min. Loosely cover with foil and bake another 40 min or until toothpick comes out clean.
Sprinkle with powdered sugar. Let cool and cut into bars.