

Pumpkin Breakfast Bar

Submitted by Shamrock, AZ

SERVES: 3,240 | SERVING SIZE: 2 BARS

Ingredients:

- 78 lbs. Pumpkin puree
- 70 lbs. **Sunny Fresh® Liquid Whole Egg With Citric**
- 224 lbs. Granulated sugar
- 14 gal. Cooking oil
- 68 lbs. All purpose flour
- 100 lbs. Whole wheat flour
- 7 C Baking soda
- 5 C Baking powder
- 1 C each Cinnamon, ginger, cloves, nutmeg and salt



Preparation:

1. Preheat oven to 350°F and let cake batter sit for 30 minutes before spreading into an oiled sheet pan.
2. Spread 3 quarts of batter evenly onto oiled sheet pan.
3. Place in oven for 15-18 minutes for one pan; two or more pans for 20-25 minutes. Bake until golden brown and toothpick comes out clean.
4. Let cool or place in refrigerator. When cooled, cut into 80 pieces. Place two pieces on tray per serving.

 **RECIPE**
Sweepstakes
