

Pumpkin Pie Crumb Bars

Ingredients:

Oatmeal Crumb:

1¼ cups gluten free flour
½ teaspoon xanthan gum
1¼ cups quick oats
½ teaspoon baking soda
½ teaspoon salt
½ cup sugar
½ cup brown sugar
½ cup non-dairy margarine, melted
1 teaspoon pure vanilla extract

Pumpkin Pie Filling:

¼ cup sugar
¼ cup brown sugar
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
¼ teaspoon ground ginger
1/8 teaspoon ground cloves
¼ teaspoon salt
2 eggs
½ teaspoon vanilla extract
1¼ cups canned pumpkin
¼ cup coconut/almond milk

Directions:

Preheat oven to 350 degrees F

Make the Oatmeal Crumb:

Spray an 8-inch square baking pan; set aside.

In a medium mixing bowl, combine the flour, gum, oats, baking soda and salt. Add the sugars. Add the margarine and vanilla, then stir until the mixture is evenly moistened. Press half of the mixture into the prepared pan and bake for 15 minutes.

Make the Pumpkin Pie Filling:

In another medium bowl, combine the sugars, cinnamon, nutmeg, ginger, cloves and salt. In a glass measuring cup, combine the eggs, vanilla, pumpkin & milk and whisk until well blended. When the crust has finished baking, pour the pumpkin pie filling over the bottom crust and bake for 15 minutes. Then sprinkle the topping evenly over the pie filling. Bake for 25 minutes. Remove from the oven and allow to cool 1 to 2 hours. Chill in refrigerator before serving and store in refrigerator.

