

# Pumpkin Bars with Brown Sugar Frosting

Submitted by Teresa Miller



## Cake:

1 pkg white cake mix  
1 cup cinnamon apple sauce  
2 Tbsp cinnamon  
15oz can pumpkin

## Fluffy Brown Sugar Frosting:

(as found at [www.iwashyoudry.com](http://www.iwashyoudry.com))  
1 cup packed brown sugar  
¼ cup water  
½ cup corn syrup  
4 egg whites  
2 tsp vanilla

Preheat oven to 350°. Grease and flour a 15x17 jelly roll pan.

In large bowl stir together the cake mix, applesauce, cinnamon and pumpkin. Spread into prepared pan and bake for 18-22 minutes or until bars tests done. Cool completely.

Frosting: Mix brown sugar, water and corn syrup in a medium saucepan. Bring to a full rolling boil. (Be careful, as it will rise, so make sure the sides of your pan are taller). Let it boil at medium to medium high until the syrup drops like a hair from spoon (approximately 10 minutes). Remove from burner and set aside. Meanwhile, beat egg whites until stiff. SLOWLY pour the hot syrup in a THIN stream into egg whites, beating constantly. Beat until icing holds peaks, then blend in vanilla. Let cool to room temp then spread frosting over top of pumpkin bars.

