

Barnstead Pumpkin Walnut Streusel Bars – Renee Gordino (2018)

1 ½ cup King Arthur Flour
1 tsp baking powder
½ tsp baking soda
¼ tsp salt
1 tsp cinnamon
½ tsp nutmeg
2 large eggs
½ cup heavy cream
4 TB melted butter
1 cup packed light brown sugar
¾ cup finely chopped walnuts
1 cup pumpkin (not pie mix)

STREUSEL

½ cup and 2 TB walnuts (not as finely diced)
½ cup and 2 TB packed light brown sugar
4 TB King Arthur Flour
1 tsp cinnamon
½ tsp nutmeg
6 TB melted butter

GLAZE* (*you may need more water or more sugar depending on what you prefer)

1 ½ cup confectioner's sugar
2 tsp vanilla extract
2-3 TB hot water

Preheat oven to 375 degrees. Grease a 13x9 pan and set aside.

In a large bowl whisk all dry ingredients (King Arthur Flour, baking soda, baking powder, salt, cinnamon, nutmeg) and set aside.

In a separate bowl, whisk eggs, heavy cream, and melted butter. Add the light brown sugar until combined and no chunks remain. Add wet to dry until just combined. Fold in your pumpkin and the walnuts. Pour into the greased 13x9 pan.

Make the streusel topping (best part!). Mix all the ingredients for the streusel until combined and crumbly. Using your hands gently sprinkle the streusel all over the top of the 13x9 pan and then gently pat down when done.

Bake for 30-35 minutes until a skewer comes out clean. Let cool on a wire rack. Make the glaze by combining all the ingredients and then drizzling over the 13x9 while still warm so it seeps in. Once totally cool slice the bars and serve. **I like to double glaze mine for added sweet bite. If you want to do this just make a second glaze and drizzle over after totally cooled.

They can be served room temperature, warm or even from the fridge the next day. You can put a scoop of ice cream on top or just eat them as is. This recipe is super versatile as you can make them as muffins or even in a loaf pan. I like to do them as bars so you get the the most streusel per bite.