



Pumpkin Chocolate Chip Bars

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Pumpkin Chocolate Chip Bars are soft, chewy cookie bars loaded with pumpkin, oatmeal, warm spices, and chocolate chips for a yummy fall treat!

Course Dessert

Cuisine American

Prep Time 20 minutes

Cook Time 30 minutes

Total Time 50 minutes

Servings 36 bars

Calories 233kcal

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Ingredients

- 3 cups all-purpose flour
- 2 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 tablespoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/8 teaspoon allspice
- 2 1/2 cups old-fashioned rolled oats
- 1 1/3 cup butter at room temperature
- 1 cup granulated sugar
- 1 cup brown sugar
- 3 eggs
- 1 tablespoon pure vanilla extract
- 1 (15-ounce) can pumpkin puree NOT pumpkin pie filling
- 2 cups (12 ounces) semi-sweet chocolate chips

Instructions

1. Position rack in center of oven and preheat to 350°F. Generously butter a rimmed 12x18x1-inch baking sheet; set aside.
2. In a medium bowl, whisk together flour, baking soda, salt, cinnamon, ginger, nutmeg, and allspice. Mix in oats until well-blended. In a large bowl, use an electric mixer to stir butter until creamy. Blend in sugar and brown sugar and beat on medium-high speed for 3 minutes or until light and fluffy. Mix in the eggs, one at a time, until combined, then add the vanilla and pumpkin and mix until smooth.
3. Blend in the flour mixture until just combined, and stir in the chocolate chips. Spread in an even layer in the prepared pan.
4. Bake for 25 to 30 minutes or until light golden brown and a toothpick inserted in the center comes out just clean (do not overbake). Cool in the pan on a wire rack. Cut into 24 or 36 bars, depending on what size you like them.

Nutrition

Calories: 233kcal | Carbohydrates: 30g | Protein: 3g | Fat: 12g | Saturated Fat: 7g | Cholesterol: 32mg | Sodium: 178mg | Potassium: 128mg | Fiber: 2g | Sugar: 16g | Vitamin A: 2073IU | Vitamin C: 1mg | Calcium: 25mg | Iron: 2mg