



Butternut Squash Cream Cheese Bars



4 servings



50 minutes

INGREDIENTS

- 230g unsalted Anchor butter, room temp
- 200g brown sugar
- 1 large free-range egg, at room temperature
- 1 teaspoon pure vanilla extract
- 230g mashed butternut squash*
- 250g all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1.5 teaspoons mixed spice
- 3/4 teaspoon salt

CREAM CHEESE SWIRL

- 250g Anchor cream cheese, softened.
- 50g granulated sugar
- 1 large free-range egg, at room temperature
- 1 teaspoon pure vanilla extract
- 1/4 cup pumpkin seeds

METHOD

1. Preheat your oven to 175°C.
2. Grease and line the bottom and sides of the baking pan with baking paper.
3. In a large bowl, beat butter on medium speed until smooth and creamy. Add brown sugar and beat until fluffy and light in color. Beat in egg and vanilla on high speed. Beat in the pumpkin until combined.
4. In a separate bowl, whisk the flour, baking soda, cinnamon, ginger, mixed spice and salt together until combined. On low speed, slowly mix into the wet ingredients. Spread 2/3 of the batter evenly into the prepared pan.
5. In a medium bowl, beat the cream cheese until completely smooth. Add the sugar, egg, and vanilla. Drop random spoonful's of mixture on top of the pumpkin batter.
6. Drop the remaining pumpkin batter on top of the spoonful's of cream cheese. With a rubber spatula gently and slowly swirl the two together.
7. Sprinkle pumpkin seeds on top and bake in the oven for 35-40 minutes until a toothpick comes out with just a few moist crumbs attached.
8. Allow the bars to cool completely at room temperature, then transfer to the refrigerator for about 2 hours.