

Pumpkin Cheesecake Bars – Sorry. I don't know where I got the recipe, so I am remiss in crediting the appropriate entity.

1 (16 ounce) package pound cake mix (yes, I know, it starts with a mix – don't tell my Mama)

3 eggs

2 Tablespoons butter or margarine, melted

4 teaspoons pumpkin pie spice, divided

1 (8 ounce) package cream cheese, softened

1 (14 ounce) can sweetened condensed milk (NOT evaporated milk)

1 (15 ounce) can pumpkin puree (not pie filling)

1/2 teaspoon salt

1 cup chopped nuts

Preheat oven to 350.

In large mixing bowl, on low speed, combine cake mix, 1 egg, butter and 2 teaspoons pumpkin pie spice until crumbly.

Press onto bottom of 15x10-inch jellyroll pan.

In large mixing bowl, beat cream cheese on low until fluffy.

Gradually beat in sweetened condensed milk, then remaining 2 eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice and salt; mix well.

Pour over crust; sprinkle with nuts.

Bake 30 to 35 minutes or until set. Cool. Chill; cut into bars.

Store covered in refrigerator.