



APOLLONI VINEYARDS

Recipes

Laurine's Pumpkin Bars

Make these pumpkin bars as a great way to enjoy pumpkin pie flavors in a bite-sized serving. We love this with our viognier dessert wine, Dolce Vino.

Crust Ingredients:

1 ½ cups AP Flour
½ cup Sugar
½ cup Firmly packed brown sugar
6 oz Pecan pieces
1 tsp Cinnamon
¾ cup Butter

Filling Ingredients:

29 oz Canned pumpkin
28 oz Sweetened condensed milk (2 x 14oz cans)
4 Eggs
1 tsp Ground allspice
½ tsp Salt

Directions:

Combine first five ingredients in a food processor and pulse until nuts are finely ground. Cut butter into pieces and add to food processor. Process until mixture is a coarse meal. Line 13"x18" rimmed baking sheet with parchment paper. Put crust mixture evenly into pan, and press down to compact into a crust. Bake crust at 375 for 12 minutes. Let cool for about 10 minutes.

Mix all filling ingredients together until smooth. Pour evenly over slightly cooled crust. Bake at 375 for 35-45 minutes. They are done when all of the pumpkin layer appears set, even a little puffy. Let cool before serving.