

SINCE 1894

# HERSHEY'S

## PUMPKIN BARS WITH MILK CHOCOLATE GLAZE

### PUMPKIN BAR INGREDIENTS

- 1 cup pumpkin puree
- 1 teaspoon Great Value organic pumpkin pie spice
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- 1½ cups all purpose flour
- ½ teaspoon salt
- 1 stick of butter, melted
- 1 cup sugar
- 1 egg
- ½ teaspoon vanilla
- Toppings: Heath Bits*



### DIRECTIONS

1. Preheat oven to 350°F and line a small cookie sheet with parchment paper.
2. Mix flour, baking soda, baking powder, pumpkin pie spice, and salt together in a large bowl. Set aside.
3. In a separate bowl, whisk pumpkin puree, butter, sugar, egg, and vanilla until combined. Pour the dry ingredients into the bowl and mix well.
4. Bake for 20 minutes. Remove from oven and cool bars completely.
5. Pour Hershey's milk chocolate glaze on top of the bars and spread with a spatula. Top with a generous amount of heath bits. Cut into squares and serve.



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Presenting

**FRESH  
RECIPES**

### **HERSHEY'S MILK CHOCOLATE GLAZE**

14 Hershey's Milk Chocolate Snack Size Candy Bars, chopped

¼ cup heavy whipping cream

1 tablespoon butter, softened

### **DIRECTIONS**

1. Add chopped Hershey's chocolate bars, heavy whipping cream, and butter to a heatproof bowl.
2. Microwave for 30 second and let sit for two minutes.
3. Stir until smooth and set aside.



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