



# Pumpkin Butterscotch Fudge Bars



**SERVINGS**

48



**COOKING TIME**

25 min

Pumpkin Butterscotch Fudge Bars have a cookie base with a smooth and creamy fudge topping. This decadent oatmeal fudge bar recipe combines a variety of yummy flavors including coconut, pumpkin, butterscotch, marshmallows and nuts.

## Ingredients

### Cookie Base

- 1 cup all-purpose flour
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 3/4 cup firmly packed brown sugar
- 1/2 cup chopped walnuts
- 1/2 cup flaked coconut
- 3/4 tsp pumpkin pie spice
- 1/2 tsp baking soda
- 12 tbsp butter or margarine, melted

### Fudge

- 16 Medjool Dates, pitted
- 3/4 - 1 cup evaporated milk
- 1/4 cup LIBBY'S® 100% Pure Pumpkin
- 1 1/2 tsp pumpkin pie spice
- 1/4 tsp salt
- 1 cup butterscotch chips
- 3/4 cup chopped walnuts, divided
- 1 tsp vanilla

## Cooking Instructions

1. Heat oven to 350°F.
2. Line 15 x 10-inch jelly-roll pan with foil.
3. For cookie base, combine flour, oats, brown sugar, nuts, coconut, pumpkin pie spice and baking soda in medium bowl; mix well.
4. Stir in butter; mix well.
5. Press into jelly-roll pan.
6. Bake 13 to 15 minutes or until lightly brown.
7. Cool in pan on wire rack.
8. For fudge, add dates, salt, vanilla, and milk (starting with  $\frac{3}{4}$  cup of milk) into a high powered blender or food processor and blend until mixture is smooth and there are no date chunks detectable.
9. Add more almond milk, 1-2 Tablespoons at a time, if needed to help the blending process or to thin the fudge.
10. Fold-in the melted butterscotch and pumpkin puree
11. Drizzle over or spread over cookie base and top with chopped walnuts.
12. Use immediately or store in the fridge for later.
13. Cut into bars.