

Pumpkin Streusel Cream Cheese Bars

Cookie Base:

- 1 pound 1.5 oz pouch Betty Crocker oatmeal cookie mix
- 1/2 cup crushed gingersnap cookies
- 1/2 cup chopped pecans
- 1/2 cup cold butter

Filling:

- 16 oz cream cheese, softened
- 1 cup sugar
- 1 cup pure pumpkin
- 2 tablespoons all-purpose flour
- 1 tablespoon pumpkin pie spice
- 2 tablespoons whipping cream
- 2 eggs

Topping:

- caramel ice cream topping

Instructions:

Cookie Base:

- Heat oven to 350°
- Stir together the cookie mix, crushed gingersnaps and pecans.
- Shred the cold butter into the ingredients. Mix until crumbly.
- Save 1 cup of the mixture, and press the rest into a 9"x13" pan.
- Bake 10 minutes, cool 10 minutes.

Filling:

- Beat cream cheese and sugar until smooth.
- Mix in the rest of the filling ingredients until blended.
- Pour over cookie base and spread evenly.
- Top with reserved crumbs.
- Bake 35 to 40 minutes, or until filling is set.
- Cool an hour, then keep refrigerated.

Topping:

- Cut into bars and serve with caramel ice cream topping.