

Pumpkin Bars with Honeybush Pumpkin Chai Tea and Pears

PREP TIME: 20 minutes

COOK TIME: 45-50 minutes

CHILL TIME: 2 hours

TOTAL TIME: Approximately 3 hours 10 minutes

CRUST

1 C all-purpose flour
1/2 C granulated sugar
1/2 C unsalted butter, softened

1/2 t baking powder
1/4 t salt
1 lg egg

PEAR LAYER

2 ripe pears, peeled, cored, and thinly sliced

1 T lemon juice
1 T granulated sugar

PUMPKIN LAYER

1 C pumpkin puree
1/2 C granulated sugar
1/2 C brown sugar
2 lg eggs
1 t vanilla extract
1 t ground cinnamon

1/2 t ground ginger
1/4 t ground nutmeg
1/4 t ground cloves
1/2 C brewed Honeybush Pumpkin Chai Tea (strong, cooled)

PREHEAT THE OVEN to 350°F. Grease a 9x13-inch baking pan.

PREPARE THE CRUST: In a medium bowl, mix the flour, sugar, baking powder, and salt. Add the softened butter and egg and mix until the dough comes together. Press the dough evenly into the bottom of the prepared baking pan.

PREPARE THE PEAR LAYER: Toss the sliced pears with lemon juice and sugar. Arrange the pear slices evenly over the crust.

PREPARE THE PUMPKIN LAYER: In a large bowl, whisk together the pumpkin puree, granulated sugar, brown sugar, eggs, vanilla extract, cinnamon, ginger, nutmeg, cloves, and brewed Honeybush Pumpkin Chai Tea until smooth. Pour the pumpkin mixture over the pear layer in the baking pan.

BAKE: Bake in the preheated oven for 45-50 minutes, or until the pumpkin layer is set and a toothpick inserted into the center comes out clean. Allow the bars to cool completely in the pan on a wire rack.

CHILL: Once cooled, refrigerate the bars for at least 2 hours before serving. These bars taste even better when served cold!