



# 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

- 2 tbsp stick butter or margarine
- 2/3 cup evaporated milk
- 3/4 cup granulated sugar
- 1/2 cup LIBBY'S® 100% Pure Pumpkin
- 1 1/2 tsp pumpkin pie spice
- 1/4 tsp salt
- 2 cups (4 oz) miniature marshmallows
- 1 ? cups (11 oz pkg) 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, combine butter, evaporated milk, sugar, pumpkin, pumpkin pie spice and salt in medium, heavy saucepan.
9. Bring to a boil, stirring constantly, over medium heat.
10. Boil, stirring constantly, 8 to 10 minutes.
11. Remove from heat.
12. Stir in marshmallows, chips, 1/2 cup nuts and vanilla extract.
13. Stir vigorously for 1 minute or until marshmallows are melted.
14. Pour over cookie base; sprinkle with remaining nuts.
15. Refrigerate until firm.
16. Cut into bars.