

## Butterscotch Oatmeal Pumpkin Bars: Easy Recipe for a Cozy Dessert

? Butterscotch Oatmeal Pumpkin Bars: The Ultimate Fall Treat



**OVEN**  
**350°F**

**TIME**  
**25-30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

#### Swaps and Notes:

**Oats:** You must use old-fashioned (rolled) oats for the best texture. Quick oats will absorb too much moisture and make the bars dense.

**Spices:** If you don't have individual spices, you can substitute the cinnamon, nutmeg, and ginger with 1 3/4teaspoons of pre-mixed pumpkin pie spice.

**Chips:** No butterscotch chips? Feel free to swap them for white chocolate chips, dark chocolate chips (like I use in my Chocolate Chip Banana Bread), or even chopped pecans.

**Make it Dairy-Free:** Use a plant-based butter alternative and dairy-free butterscotch chips (or another dairy-free chip variety).

#### ??? Step-by-Step Instructions:

1. Preheat and Prep:
2. Wet Ingredients:
3. Dry Ingredients:
4. Combine and Fold:
5. Bake:
6. Cool:
7. Glaze (Optional):

#### ? Tips for Success:

**Measure Flour Correctly:** I always recommend the spoon and level method. Lightly spoon the flour into your measuring cup, then level off the top with a straight edge. Scooping directly from the bag can pack in too much flour, resulting in dry

bars.

**Use Room Temperature Eggs:** This helps them incorporate smoothly into the batter without seizing the melted butter.

**Parchment Paper is Your Friend:** Lining the pan with parchment paper that hangs over the sides makes removing and cutting the bars incredibly easy and tidy.

**Don't Overbake:** The center of the bars should look slightly soft when you pull them out. They will continue to set as they cool. Overbaking is the quickest way to dry out any bar or brownie recipe (even The Best Peanut Butter Brownies).

**Serving Suggestions and Pairings:**

**Coffee & Tea:** A hot cup of black coffee or a spiced chai latte.

**Ice Cream:** A scoop of vanilla bean ice cream or cinnamon ice cream on top turns this into an à la mode experience.

**Cocktails:** For the adults, a cozy, sweet sipper like The Slippery Drank is the perfect match.

**Nutritional Information (Per Serving):**

**Storage and Leftover Tips:**

**Storage at Room Temp:** Store the cooled, cut bars in an airtight container at room temperature for up to 4 days. If they are glazed, separate layers with parchment paper.

**Refrigeration:** You can extend their life by refrigerating them for up to 1 week. Bring them back to room temperature before serving for the best texture.

**Freezing:** These bars freeze beautifully! Once cooled and cut, wrap individual bars tightly in plastic wrap, then place them in a freezer-safe zip-top bag or container. They can be frozen for up to 3 months. Thaw overnight in the refrigerator or on the counter.

**More Recipes You Will Love:**

[The Best Peanut Butter Brownies I've Ever Made \(And I've Made a Lot\)](#)

[These Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat](#)

[This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#)

[This Grasshopper Pie Is My Favorite No-Bake Dessert with a Mint-Chocolate Twist](#)

[The Slippery Drank Is My Favorite Sweet Sipper for Dessert-Inspired Vibes](#)

**Final Thoughts:**

## DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 350°F (175°C). Grease and flour a 9x13-inch baking pan, or line it with parchment paper, leaving an overhang on the long sides for easy lifting.
- 2. Wet Ingredients:** In a large bowl, whisk together the melted butter, brown sugar, and granulated sugar until smooth. Add the pumpkin purée, eggs, and vanilla extract, and mix until everything is thoroughly combined.
- 3. Dry Ingredients:** In a separate medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, ginger, and salt. Whisking ensures the leavening and spices are evenly distributed.
- 4. Combine and Fold:** Gradually add the dry ingredients to the wet ingredients, mixing only until just combined. Overmixing will develop the gluten and make your bars tough. Finally, gently stir in the oats and butterscotch chips.
- 5. Bake:** Spread the batter evenly into your prepared baking pan. Bake for 25-30 minutes, or until the edges are set and a toothpick inserted into the center comes out clean or with just a few moist crumbs attached.
- 6. Cool:** Let the bars cool completely in the pan on a wire rack before cutting into squares. Cooling is crucial for the bars to set and for the best texture.
- 7. Glaze (Optional):** If using the glaze, whisk together the powdered sugar, milk, and vanilla extract in a small bowl until smooth. Drizzle it decoratively over the cooled bars right before serving.
- 8. ? Tips for Success:** Measure Flour Correctly: I always recommend the spoon and level method. Lightly

spoon the flour into your measuring cup, then level off the top with a straight edge. Scooping directly from the bag can pack in too much flour, resulting in dry bars.

9. Use : Room Temperature Eggs: This helps them incorporate smoothly into the batter without seizing the melted butter.
10. Parchment : Paper is Your Friend: Lining the pan with parchment paper that hangs over the sides makes removing and cutting the bars incredibly easy and tidy.
11. Don't : Overbake: The center of the bars should look slightly soft when you pull them out. They will continue to set as they cool. Overbaking is the quickest way to dry out any bar or brownie recipe (even The Best Peanut Butter Brownies).
12. Serving Suggestions and Pairings: These bars are substantial enough to be a standalone dessert, but they shine when paired with the right company:
13. Coffee & : Tea: A hot cup of black coffee or a spiced chai latte.
14. Ice : Cream: A scoop of vanilla bean ice cream or cinnamon ice cream on top turns this into an à la mode experience.
15. Cocktails: For the adults, a cozy, sweet sipper like The Slippery Drank is the perfect match.
16. Nutritional Information (Per Serving): Disclaimer: This is an estimated nutritional breakdown based on a standard recipe and yields 24 servings.
17. Export to : Sheets
18. Storage and Leftover Tips: Storage at Room Temp: Store the cooled, cut bars in an airtight container at room temperature for up to 4 days. If they are glazed, separate layers with parchment paper.
19. Refrigeration: You can extend their life by refrigerating them for up to 1 week. Bring them back to room temperature before serving for the best texture.
20. Freezing: These bars freeze beautifully! Once cooled and cut, wrap individual bars tightly in plastic wrap, then place them in a freezer-safe zip-top bag or container. They can be frozen for up to 3 months. Thaw overnight in the refrigerator or on the counter.
21. More Recipes You Will Love: If you enjoyed the warm spices and chewy texture of these bars, you might be looking for more autumnal or comforting treats. Give these other chefmaniac favorites a try:
22. The : Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot)
23. These : Easy Pumpkin Spice Muffins Are My Favorite Fall Treat to Bake on Repeat
24. This : Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas
25. This : Grasshopper Pie Is My Favorite No-Bake Dessert with a Mint-Chocolate Twist

## SWAPS & NOTES

For the Bars Unsalted Butter, melted 1/2 cup (1 stick) Using melted butter helps achieve that chewy texture.

Packed Brown Sugar 1 cup Adds moisture and a rich, molasses flavor.

Granulated Sugar 1/2 cup For structure and sweetness.

Canned Pumpkin PurØe 1 cup Not pumpkin pie filling.

### TIPS FOR SUCCESS

**Measure Flour Correctly:** I always recommend the spoon and level method.

Lightly spoon the flour into your measuring cup, then level off the top with a straight edge.

Scooping directly from the bag can pack in too much flour, resulting in dry bars.

**Use Room Temperature Eggs:** This helps them incorporate smoothly into the batter without seizing the melted butter.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/butterscotch-oatmeal-pumpkin-bars-easy-recipe-for-a-cozy-dessert/>