

## Butterscotch Oatmeal Pumpkin Bars - The Ultimate Cozy Fall Treat

Butterscotch Oatmeal Pumpkin Bars



BUTTERSCOTCH OATMEAL PUMPKIN BARS

*You will need:*  
1/2 cup (1 stick) unsalted butter, melted  
1 cup packed brown sugar

OVEN  
**350°F**

TIME  
**15 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

For the Bars:

1/2 cup (1 stick) unsalted butter, melted

1 cup packed brown sugar

1/2 cup granulated sugar

1 cup canned pumpkin purée

2 large eggs

1 teaspoon vanilla extract

1 1/2 cups all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1 teaspoon ground cinnamon

1/2 teaspoon ground nutmeg

1/4 teaspoon ground ginger

1/4 teaspoon salt

2 cups old-fashioned oats

1 cup butterscotch chips

For the Optional Glaze:

1/2 cup powdered sugar

2 tablespoons milk

1/4 teaspoon vanilla extract

### DIRECTIONS

1. Preheat the Oven: Preheat your oven to 350°F (175°C).
2. Grease and flour a 9x13-inch baking pan or line it with parchment paper.
3. Mix the Wet Ingredients: In a large bowl, whisk together:
4. Melted butter
5. Brown sugar
6. Granulated sugar
7. Mix until smooth.
8. Add pumpkin purée, eggs, and vanilla extract. Stir until fully combined.
9. Combine the Dry Ingredients: In a separate bowl, whisk together:
10. Flour
11. Baking powder
12. Baking soda
13. Cinnamon
14. Nutmeg
15. Ginger
16. Salt
17. Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
18. Add Oats & Butterscotch: Fold in the oats and butterscotch chips until evenly distributed.
19. Do not overmix.
20. Bake: Spread the batter evenly into the prepared pan.
21. Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.

22. Let the bars cool completely in the pan before slicing.
23. Optional Glaze: In a small bowl, whisk together powdered sugar, milk, and vanilla until smooth.
24. Drizzle over the cooled bars.
25. Allow glaze to set before serving.

## SWAPS & NOTES

& Variations Pumpkin PurØe: Be sure to use pure pumpkin, not pumpkin pie filling.

Oats: Old-fashioned oats provide the best chewy texture.

Quick oats can be used but will produce a softer bar.  
Preheat the Oven Preheat your oven to 350°F (175°C).

## TIPS FOR SUCCESS

Don't overbake - pumpkin bars stay moist when slightly soft in the center.

Let bars cool completely before cutting for clean slices.

For thicker bars, use an 8x8 pan and extend baking time slightly.

Store with parchment between layers to prevent sticking.

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

Original recipe: <https://chefmaniac.com/butterscotch-oatmeal-pumpkin-bars-the-ultimate-cozy-fall-treat/>