

Pumpkin Chess Squares

These chess squares made with pumpkin are incredible. They are a simple variation of the traditional chess square. These will be on our Thanksgiving menu for sure!

Crust:

- 1 box butter recipe yellow cake mix
- 1 egg
- 1 stick real butter softened

Filling:

- 1 package cream cheese, softened
- 1 15 oz can pumpkin
- 3 eggs
- 1 teaspoon vanilla
- 1 stick butter softened
- 1 box powdered sugar
- 2 teaspoons cinnamon
- ½ teaspoon cloves
- 1 teaspoon nutmeg



Preheat oven to 350 degrees,

Combine cake mix, egg and butter, mix well with electric mixer. Press mixture into a lightly greased 13x9 pan.

In a large bowl, cream the cheese and pumpkin together until smooth and fluffy. Add the eggs, vanilla, and butter. Beat well. Next add powdered sugar, cinnamon, nutmeg, and cloves. Spread pumpkin mixture over crust mixture. Bake 40-50 minutes. Center should not be overcooked and remain a little gooey.

Serve with fresh whipped cream.