Gluten Free Pumpkin Squares

**Ingredients:**

* 4 eggs, beaten
* 15-ounce can pumpkin
* 1 1/3 cups coconut sugar
* 1 cup vegetable oil, butter or applesauce
* 1 cup brown rice flour
* 1 cup almond flour
* 2 teaspoons baking powder
* 1 teaspoon baking soda
* 1 teaspoon salt
* 2 teaspoons cinnamon
* 1/2 teaspoon ginger or nutmeg
* Chocolate chips or raisins optional
* Cream cheese icing of your choice

**Directions:**

1. Heat the oven to 350 degrees. Take out an ungreased 10- by 15-inch baking pan *(or, for a fluffier version, a 9- by 13-inch pan)* and set aside. Beat together the eggs, pumpkin, sugar and oil until well blended.
2. Add the flour, baking powder, baking soda, salt, cinnamon, the ginger / nutmeg, and chocolate chips or raisins if you desire. Mix until smooth, then spread the batter in your pan. Bake for 25 to 35 minutes, or until a toothpick inserted into the center comes out clean. Allow to cool.
3. Apply icing, enjoy!