Pumpkin Bars with Streusel Topping

Ingredients for Bar:
- 2 cups all-purpose flour (or 1 cup white and 1 cup whole wheat pastry)
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 2 teaspoons salt
- 2 teaspoons ground cinnamon
- 2 cups canned pumpkin
- ½ cup buttermilk
- ½ cup applesauce
- 4 eggs, whisked together
- 1 ½ cups brown sugar

Ingredients for Topping:
- ½ cup oats
- 1/2 cup whole wheat flour
- 1/2 cup brown sugar
- ½ cup chopped walnuts
- 1 teaspoon cinnamon
- ¼ cup melted butter or oil

Directions:
1. Preheat oven to 350 degrees. Prepare two 9x13 pans by spraying them with nonstick spray, or coating with butter.
2. To make topping, combine all the ingredients and mix well. Set aside.
3. To make bars. In a large mixing bowl whisk together flour, baking powder, cinnamon.
4. In another bowl whisk together pumpkin, buttermilk, applesauce, eggs and brown sugar.
5. Pour the liquid mixture into the dry, mix just until combined. Pour mixture evenly into prepared pans.
6. Sprinkle the topping evenly over both pans.
7. Bake for 25 minutes or until toothpick comes out clean when inserted in the middle.