Pumpkin Cheesecake Bars

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1 16-oz. package pound cake mix
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- 3 eggs
- 2 tablespoons margerine or butter, melted
- 4 teaspoons pumpkin pie spice
- 1 8-oz. package cream cheese, softened
- 1 14-oz. can sweetened condensed milk (not evaporated milk)
- 1 16-oz. can pumpkin
- 1/2 teaspoon salt
- 1 cup chopped nuts

Preheat oven to 350 degrees. In large mixer bowl, on low speed, combine cake mix, $\underline{1}$ egg, margerine and $\underline{2}$ teaspoons pumpkin pie spice until crumbly. Press into bottom of $\overline{15}$ x 10 inch jellyroll pan. In large mixer bowl, beat cream cheese until fluffy. Gradually beat in milk, then remaining 2 eggs, pumpkin, remaining 2 teaspoons pumpkin pie spice and salt; mix well. Pour over crust; sprinkle with nuts. Bake 30 to 35 minutes, or until set. Cool. Chill; cut into bars. Store in refrigerator. Makes 48 bars.