

Recipe

Snickerdoodle Bars

FROM THE KITCHEN OF:

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Directions:

1. Preheat oven to 350 degrees.
Spray a 9x13 pan with cooking spray.
2. In a large bowl, cream the brown sugar, eggs, butter, vanilla, and salt together with a hand mixer.
3. Mix the flour and baking powder into the dough and mix until smooth dough is formed.
4. Spread the dough into the pan
5. Sprinkle the topping (sugar and cinnamon) on top evenly
6. Bake about 25 minutes or until the dough is firm, but still soft. Jiggle the pan around to make sure the bars are not runny.
7. Let cool before cutting into bars.
8. Enjoy!

Ingredients:

- 2 cups light brown sugar
- 2 eggs
- 2 sticks (or 1 cup) unsalted butter, softened to room temp
- 1 Tbsp vanilla
- 1/4 tsp salt
- 2 2/3 Cups all-purpose flour
- 2 tsp baking powder

For the topping:

- 2 Tbsp sugar, 2tsp cinnamon