

Snickerdoodle Bars from She Makes and Bakes

Prep time 20 minutes Bake time 20-25 minutes at 350

Makes a 9x13 pan

2 1/3 cup all-purpose flour
1 1/4 teaspoon baking powder
1/2 teaspoon salt
3/4 cup butter, softened
1 1/4 cup sugar
1/2 cup brown sugar, packed
3 eggs
1 teaspoon vanilla

For the Cinnamon Filling

1 tablespoon sugar
1 tablespoon cinnamon

For the Icing (optional)

1 cup powdered sugar
1-2 tablespoons milk
1/4 teaspoon vanilla

Preheat oven to 350 degrees and spray the bottom of a 9x13 pan with cooking spray.

In a bowl, combine the flour, baking powder, and salt. Set aside. Using an electric mixer, cream together the butter and sugars. Beat in eggs one at a time until combined and add vanilla. Slowly add in dry ingredients and mix until incorporated.

Spoon half of the mixture in the pan and spread evenly. Sprinkle the cinnamon sugar over the dough. Drop teaspoon size amounts of remaining dough on top of the cinnamon sugar. Bake for 20-25 minutes until golden brown and a toothpick inserted in the center comes out clean. Cool completely, about 1 hour.

To make the icing, stir the ingredients together until combined. Drizzle on top of the bars.

Source: [Betty Crocker](#)