

Snickerdoodle Blondies

by Simply Creative Chef Rob Scott

Ingredients:

- Cooking spray
- 3/4 cup (1 1/2 sticks) butter, softened
- 1 cup sugar
- 1/2 cup packed brown sugar
- 2 large eggs
- 2 tsp. pure vanilla extract
- 2 cups all purpose flour
- 1 tsp. ground cinnamon
- 3/4 tsp. baking powder
- 1/2 tsp. kosher salt
- 2 tbsp. cinnamon sugar

Directions:

1. Preheat oven to 350 degrees and grease a 9x9 inch pan with cooking spray.
2. In a large bowl using a hand mixer, beat butter and both sugars until light and fluffy. Add eggs and vanilla and beat until combined.
3. In another bowl, whisk together flour, cinnamon, baking powder, and salt. Add dry ingredients to wet ingredients and beat until just combined.
4. Press batter into prepared pan and sprinkle top with cinnamon sugar. Bake until golden and still slightly soft in the middle, 25-30 minutes.
5. Let cool completely before slicing into squares.

Total time: 45 min. | Makes: 16