

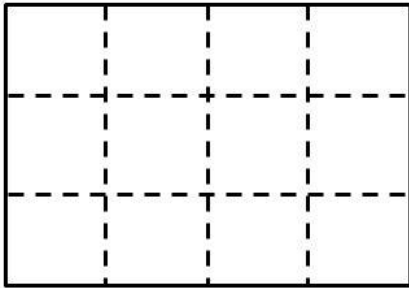
VANILLA COOKIE BARS

2 batches → 2 pans

you can pick up foil pans from the food closet if you need them

Special Notes before you begin:

**cut each pan into 12 pieces. 12 looks like this:*



Ingredients for one batch:

1 ½ cups firmly packed light brown sugar

1 cup unsalted butter

2 ¼ cups all purpose flour

¾ teaspoon baking soda

½ teaspoon salt

2 large eggs

1 teaspoon vanilla extract

Directions:

Preheat oven to 375 degrees. Butter & flour a 9 x 13 inch baking pan.

Put the sugar in a large bowl. Melt the butter in a small skillet or in the microwave in a glass measuring cup. Stir the butter into the sugar until smooth and cool to room temperature. Beat the eggs & vanilla into this sugar mixture.

In another medium bowl, whisk the flour, baking soda and salt together. Add the flour mixture a little at a time to the sugar mixture and mix until a smooth, thick batter forms.

Spoon the batter into the prepared baking dish and spread to evenly fill the dish. Bake until the blondies are light brown around the edges and a toothpick inserted in the center comes out clean, check at 30 minutes may take up to 40 minutes.

Remove from the oven & let cool slightly. Invert onto a rack & cool completely before cutting into 12 bars.