

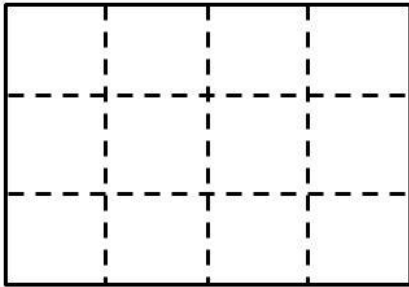
## SNICKERDOODLE BARS

**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:*



**Batter for one batch:**

1 cup unsalted butter, melted  
2 large eggs  
1 cup granulated sugar  
2/3 cup light brown sugar, packed  
2 teaspoons vanilla extract  
2 cups all-purpose flour  
1/2 teaspoon cream of tartar  
1/2 teaspoon salt

**For Sprinkling:**

1/2 cup granulated sugar  
4 teaspoons cinnamon

**DIRECTIONS:**

1. Preheat oven to 350 degrees. Line a 9" x 13" baking pan with aluminum foil (or parchment) and spray with cooking spray. Set aside.

2. In a large, microwave-safe bowl melt the butter, about 1 minute on high power.
3. Add both sugars, vanilla & eggs and whisk until smooth.
4. Add the flour, cream of tartar & salt and stir until just combined. Don't overmix.
5. Turn batter out into prepared pan, smoothing the top lightly with a spatula.
6. In a separate bowl, combine sugar & cinnamon for sprinkling.
7. Using a small spoon, evenly sprinkle cinnamon-sugar mixture over the prepared pan. It will look like a lot but it soaks in while baking.
8. Bake for 25-30 minutes or until done. A toothpick inserted in the center should come out clean.
9. Place pan on top of a wire rack to cool for at least 15 minutes before slicing into 12 bars.