

## Snickerdoodle Blondies

adapted from Lovin from the Oven

2 2/3 cups flour  
2 tsp baking powder  
1 tsp cinnamon  
1/4 tsp ground nutmeg  
1 tsp salt  
2 cups brown sugar  
1 cup softened butter  
2 eggs, at room temperature  
1 tbsp vanilla extract  
2 tbsp white sugar  
2 tsp cinnamon

Preheat oven to 350 degrees F. Lightly grease a 9x13 pan. Combine flour baking powder, cinnamon, nutmeg, and salt and set aside. In a large bowl, beat together butter and brown sugar for 3-5 minutes. Add in the eggs and the vanilla, and beat until smooth. Stir in the flour mixture until well blended. Spread evenly in prepared pan. Combine the granulated sugar and cinnamon in a small bowl. Sprinkle the cinnamon sugar mixture over the top of the batter. Bake 25-30 minutes or until a toothpick inserted two inches from the side of the pan comes out clean. Cool before cutting. Makes 20-24 bars.