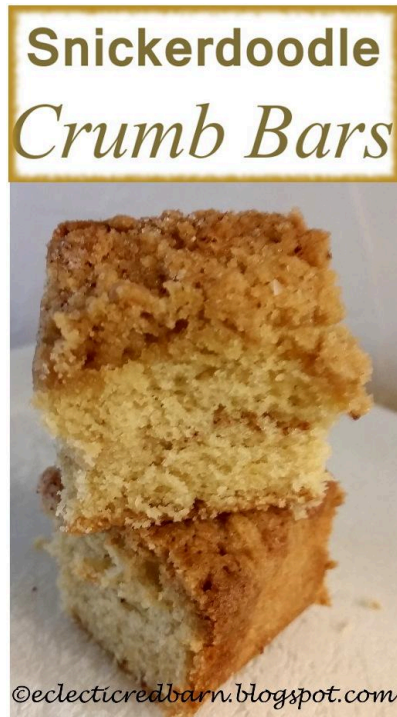


Snickerdoodle Crumb Bars



Ingredients:

Streusel:

- 1/2 cup unbleached all-purpose flour
- 1/2 cup packed light-brown sugar
- 1/2 teaspoon kosher salt
- 1/2 stick cold unsalted butter (4 tablespoons), diced

Topping:

- 1 teaspoon ground cinnamon
- 2 tablespoons granulated sugar

Bars:

- 1 1/2 sticks unsalted butter, melted and cooled, plus more for dish
- 1 1/2 cups unbleached all-purpose flour
- 1/4 teaspoon baking soda
- 1/2 teaspoon cream of tartar
- 1/2 teaspoon kosher salt
- 1/2 cup packed light-brown sugar
- 1/2 cup granulated sugar
- 3 large eggs, room temperature

Directions:

1. **Streusel:** Whisk together flour, brown sugar, and salt. Using your hands or a pastry cutter, cut in butter until small to medium clumps form. Refrigerate until ready to use.
2. **Topping:** Stir together cinnamon and granulated sugar; set aside.

3. **Bars:** Preheat oven to 350 degrees. Butter an 8-inch square baking dish and line with parchment, leaving a 2-inch overhang on two sides. Butter parchment. Whisk together flour, baking soda, cream of tartar, and salt.

4. In a separate bowl, whisk together butter, both sugars, and eggs. Add flour mixture; stir to combine. Spread half of batter into bottom of dish. Sprinkle with half of cinnamon sugar. Dollop remaining batter on top; spread evenly with an offset spatula or the back of a spoon. Sprinkle evenly with streusel, then remaining cinnamon sugar.

5. Bake until a tester inserted in middle comes out clean, 30 to 35 minutes. Let cool completely. Transfer to a cutting board using parchment overhang and cut into bars to serve, or store in an airtight container at room temperature up to 3 days.