

Snickerdoodles

Recipe from 2 Kids and Tired Cooks (<http://2kidsandtiredcooks.blogspot.com>)

2 2/3 cups flour
2 tsp baking powder
2 cups packed brown sugar
1 cup salted butter, room temperature
2 eggs
1 Tbsp vanilla

Cinnamon topping:

2 Tbsp white sugar
2 tsp ground cinnamon

Directions:

Combine the butter, eggs, brown sugar, and vanilla. Add in the dry ingredients. Spread into a greased 9x13 dish. The batter will be thick almost like a cookie mixture. Combine the cinnamon topping ingredients and sprinkle over the top. Bake at 350 degrees for 25-30 minutes or until top springs back when pressed. Once it cools, it will harden more.

Holly's Note:

This recipe comes from A Year With Six Sisters' Stuff: 52 Menu Plans, Recipes, and Ideas to Bring Families Together. I wanted to fix a non-chocolate dessert for a family dinner (my husband is allergic to chocolate). This came together easily, with ingredients I had on hand. The base bar mixture is very similar in taste and texture to my [Toffee Bar](#) recipe.

While it is lacking the distinct tartness that comes with true Snickerdoodles, this was nevertheless a hit with my family. My mom and sister both requested the recipe and the kids couldn't get enough. It's pretty rich and goes well with a scoop of vanilla ice cream.