

## **Decadent cinnamon bars: A quick and easy holiday treat (Cookiemas Day 10: Christmas cookie ideas for all! 🕯️ 🌲 )**

1

00:00:00,000 --> 00:00:02,480

Hey, Keeter, can I borrow some sugar?

2

00:00:02,480 --> 00:00:03,740

No.

3

00:00:03,740 --> 00:00:05,880

Well, okay.

4

00:00:05,880 --> 00:00:07,800

Since you can't play with me tonight.

5

00:00:07,800 --> 00:00:14,420

I will just say that we made bars this time and I like a good bar.

6

00:00:14,420 --> 00:00:16,180

Mm-hmm, we talked.

7

00:00:16,180 --> 00:00:17,600

We've talked about this before.

8

00:00:17,600 --> 00:00:22,500

I feel like it's such an easy way for like a novice baker or somebody who doesn't have a lot of time

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00:00:22,500 --> 00:00:24,220

to make something to share.

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00:00:24,220 --> 00:00:27,620

That's less mass, less portioning, just like

11

00:00:28,200 --> 00:00:31,820

plop it in a bowl or, you know, in a pan and bake it.

12

00:00:31,820 --> 00:00:33,660

And then just cut it in the bars.

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00:00:33,660 --> 00:00:37,820

Yeah, and it hits like the same notes, you know, you could have the nostalgia of a cookie,

14

00:00:37,820 --> 00:00:41,300

flavor or, you know, it gives you the essence.

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00:00:41,300 --> 00:00:46,200

But quickly enough, because you can put everything in the pan or in the baking dish,

16

00:00:46,200 --> 00:00:50,340

cut it in the bars, take that whole baking dish with you to work or wherever you're going,

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00:00:50,340 --> 00:00:51,500

and then just take it home.

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00:00:51,500 --> 00:00:52,780

Call it a day.

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00:00:52,780 --> 00:00:54,660

And this one's cute because it's cinnamon-y.

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00:00:54,660 --> 00:00:55,580

It's good.

21

00:00:55,580 --> 00:00:56,580

Talk about it.

22

00:00:57,100 --> 00:00:57,600

All right.

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00:00:57,600 --> 00:01:01,820

So in your mixing bowl, we're going to go with one cup of sugar,

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00:01:01,820 --> 00:01:05,740

two cups of brown sugar, one egg and one egg yolk.

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00:01:05,740 --> 00:01:07,180

I love that.

26

00:01:07,180 --> 00:01:08,080

Okay.

27

00:01:08,080 --> 00:01:10,180

Table spoon of vanilla.

28

00:01:10,180 --> 00:01:15,540

And I use my favorite bourbon vanilla paste from Cheddar Joe's.

29

00:01:15,540 --> 00:01:16,420

Just right now.

30

00:01:16,420 --> 00:01:17,260

I should have gotten some.

31

00:01:17,260 --> 00:01:18,460

It's so good.

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00:01:18,460 --> 00:01:22,540

One teaspoon of baking soda, one teaspoon of baking powder, some salt,

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00:01:22,540 --> 00:01:25,260

a hearty two teaspoons of cinnamon.

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00:01:25,260 --> 00:01:26,900

Sounds like a lot, but just

35

00:01:27,300 --> 00:01:28,580

it could actually use more.

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00:01:28,580 --> 00:01:34,420

And could actually use more cream all that together, two and one fourth cup of flour,

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00:01:34,420 --> 00:01:37,980

get it mixing together and pre here of them to 350 degrees,

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00:01:37,980 --> 00:01:45,060

put it in a nine by 13 parchment lined baking dish and bake it for about 20 minutes.

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00:01:45,060 --> 00:01:45,660

Okay.

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00:01:45,660 --> 00:01:48,460

Just bake it until you put it nice in the middle of it and it comes out clean.

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00:01:48,460 --> 00:01:51,380

So let's say you just plop out that stuff and one bowl, call it a day.

42

00:01:51,380 --> 00:01:52,100

It's done.

43

00:01:52,100 --> 00:01:53,060

Wow.

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00:01:53,060 --> 00:01:53,660

Pretty easy.

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00:01:53,660 --> 00:01:55,540

Now we're going to put an icing on it.

46

00:01:55,540 --> 00:01:56,420

Okay.

47

00:01:56,940 --> 00:01:58,260

We want some on this.

48

00:01:58,260 --> 00:01:59,740

So you got to have some icing.

49

00:01:59,740 --> 00:02:02,980

So you want to go ahead with the icing.

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00:02:02,980 --> 00:02:07,860

So here's a thing with icing, I eyeball icing for the texture because I look for a certain texture.

51

00:02:07,860 --> 00:02:10,980

So I used about a cup of powdered sugar.

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00:02:10,980 --> 00:02:13,380

And again, you can double this.

53

00:02:13,380 --> 00:02:15,700

You can have it whatever you want.

54

00:02:15,700 --> 00:02:19,020

So I went ahead and I used a cup of powdered sugar.

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00:02:19,020 --> 00:02:26,060

I use another teaspoon of cinnamon and I would say four tablespoons of heavy

56

00:02:26,060 --> 00:02:26,900

whipping cream.

57

00:02:26,900 --> 00:02:27,860

Okay.

58

00:02:27,860 --> 00:02:32,900

And I just whipped it all together, mixed it together, made a nice, it wasn't a thick glaze,

59

00:02:32,900 --> 00:02:34,220

but it wasn't like, you know, runny.

60

00:02:34,220 --> 00:02:39,860

So it's kind of like a little and I let it cool and then I poured it on top and then let that

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00:02:39,860 --> 00:02:40,660

set.

62

00:02:40,660 --> 00:02:41,820

And that's it.

63

00:02:41,820 --> 00:02:47,620

You have a cinnamon brown sugar bar with a cinnamon glaze on top of it.

64

00:02:47,620 --> 00:02:50,020

But kind of cool about this brown sugar bar.

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00:02:50,020 --> 00:02:51,580

It's really a blank canvas.

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00:02:51,580 --> 00:02:53,380

So there's so many things that you can do with it.

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00:02:53,380 --> 00:02:56,860

If you want to put chocolate nuts in there and you want to put chocolate in there, do that.

68

00:02:56,860 --> 00:02:58,460

You know, that's going to be fantastic.

69

00:02:58,460 --> 00:03:06,260

If you want to make your glaze a different flavor, if you want to use powdered sugar and a

70

00:03:06,260 --> 00:03:11,140

little bit of heavy cream or half and half of milk, whichever you got, and you want to put

71

00:03:11,140 --> 00:03:12,820

a tiny drop.

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00:03:12,820 --> 00:03:16,460

And I'm going to emphasize a tiny drop of rum extract.

73

00:03:16,460 --> 00:03:18,260

That'd be really good too.

74

00:03:18,260 --> 00:03:19,300

It'll be good.

75

00:03:19,300 --> 00:03:22,020

Tell me like a cream cheese icing.

76

00:03:22,540 --> 00:03:23,060

Oh, cream cheese.

77

00:03:23,060 --> 00:03:24,020

I thought about that.

78

00:03:24,020 --> 00:03:26,020

And the only reason it makes it's going to have cream cheese.

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00:03:26,020 --> 00:03:29,220

You know, I love cream cheese and cinnamon together and it baked good.

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00:03:29,220 --> 00:03:32,380

That's the only reason it make it was because I didn't have cream cheese.

81

00:03:32,380 --> 00:03:35,020

But a glaze is good because it sets.

82

00:03:35,020 --> 00:03:37,180

So it's easier to transport.

83

00:03:37,180 --> 00:03:39,540

Do this thing, you know, hardens.

84

00:03:39,540 --> 00:03:41,220

Well, that's what I like about this thing.

85

00:03:41,220 --> 00:03:44,220

I like about a bar because it's easy to, it's easy to transport.

86

00:03:44,220 --> 00:03:47,780

And if like I said, if you're going to take it to work or things like that, it's easy to

87

00:03:47,780 --> 00:03:49,020

transport back and forth.

88

00:03:49,020 --> 00:03:50,980

So that's what I like about it.

89

00:03:51,380 --> 00:03:53,660

You know, what I like about this is like a basic bit recipe.

90

00:03:53,660 --> 00:03:55,340

Like you will have these things on hand.

91

00:03:55,340 --> 00:03:56,300

Oh, completely.

92

00:03:56,300 --> 00:04:00,220

What have noticed about cinnamon from Target?

93

00:04:00,220 --> 00:04:01,100

And I sort of got it.

94

00:04:01,100 --> 00:04:02,060

It doesn't taste like cinnamon.

95

00:04:02,060 --> 00:04:03,620

It's not like strong.

96

00:04:03,620 --> 00:04:04,660

And I just bought it.

97

00:04:04,660 --> 00:04:06,620

I don't know where I bought my cinnamon from.

98

00:04:06,620 --> 00:04:07,700

It was flavorful.

99

00:04:07,700 --> 00:04:08,540

Really?

100

00:04:08,540 --> 00:04:09,300

Yeah.

101

00:04:09,300 --> 00:04:11,220

I'm like, what's up Target?

102

00:04:11,220 --> 00:04:15,620

You know, and another thing I've noticed, like I bought onion powder at Walmart.

103

00:04:15,620 --> 00:04:17,900

And it doesn't even smell like onion powder.

104

00:04:17,900 --> 00:04:19,060

It's where.

105

00:04:19,060 --> 00:04:20,020

Stop my...

106

00:04:20,020 --> 00:04:20,780

Like, this is money.

107

00:04:21,020 --> 00:04:21,620

I think so.

108

00:04:21,620 --> 00:04:24,500

I think like traitor Joe's really makes quality.

109

00:04:24,500 --> 00:04:29,180

Two Joe's really found their niche when it came to the different types of seasonings.

110

00:04:29,180 --> 00:04:29,980

Yeah.

111

00:04:29,980 --> 00:04:31,380

I'm gonna go crazy for them.

112

00:04:31,380 --> 00:04:32,940

And I love their seasonings.

113

00:04:32,940 --> 00:04:33,420

I do too.

114

00:04:33,420 --> 00:04:34,220

And you know what I like to.

115

00:04:34,220 --> 00:04:36,900

They come in glass containers, which I feel is happier.

116

00:04:36,900 --> 00:04:38,540

And they're still like \$2.

117

00:04:38,540 --> 00:04:39,380

I'm not expensive.

118

00:04:39,380 --> 00:04:40,940

I'm not expensive at all.

119

00:04:40,940 --> 00:04:41,860

So be careful.

120

00:04:41,860 --> 00:04:43,940

We're about your cinnamon because you're going to go through a ton of it.

121

00:04:43,940 --> 00:04:45,700

The season I do anyway.

122

00:04:45,700 --> 00:04:46,860

I use cinnamon every day.

123

00:04:46,860 --> 00:04:49,860

Like I always put a little dash in my coffee on the milk on the foam.

124

00:04:49,860 --> 00:04:51,180

Cause it's special.

125

00:04:51,180 --> 00:04:56,580

But by good cinnamon, because it will in fact make a difference in what you're making.

126

00:04:56,580 --> 00:04:58,860

So don't completely cheap out.

127

00:04:58,860 --> 00:05:01,940

Especially in these bars because that's it.

128

00:05:01,940 --> 00:05:03,060

That's like your star.

129

00:05:03,060 --> 00:05:04,380

Right.

130

00:05:04,380 --> 00:05:05,420

That's a prevalent flavor.

131

00:05:05,420 --> 00:05:09,340

So that's why I even said my measurement of cinnamon, you could have gone a little bit further.

132

00:05:09,340 --> 00:05:10,740

It's it's it's plain.

133

00:05:10,740 --> 00:05:14,020

And so like when I call it a blank canvas, it's true.

134

00:05:14,020 --> 00:05:16,100

Oh, you're like, what is bar was kind of interesting.

135

00:05:16,100 --> 00:05:19,780

When I baked it, it formed like this nice little crust on the top.

136

00:05:20,060 --> 00:05:21,060

So it's kind of interesting.

137

00:05:21,060 --> 00:05:23,460

I don't know because there was so much brown sugar in there.

138

00:05:23,460 --> 00:05:24,340

Like layered.

139

00:05:24,340 --> 00:05:26,980

Oh, that does sound good.

140

00:05:26,980 --> 00:05:27,980

It was really good.

141

00:05:27,980 --> 00:05:30,340

So I say bake it and like I said, it's easy.

142

00:05:30,340 --> 00:05:32,140

Why just told you it's super simple.

143

00:05:32,140 --> 00:05:33,220

All right, you guys.

144

00:05:33,220 --> 00:05:35,620

That is another cookie for CookieMAS.

145

00:05:35,620 --> 00:05:37,140

We have two more coming down the pike.

146

00:05:37,140 --> 00:05:39,820

We are so excited about this CookieMAS.

147

00:05:39,820 --> 00:05:43,380

And we hope you're excited in that you're making some of these recipes.

148

00:05:43,380 --> 00:05:45,580

Cause Christmas is literally like next week.

149

00:05:45,580 --> 00:05:46,580

Yeah.

150

00:05:46,780 --> 00:05:50,580

I just put in my last and maybe my only Amazon order.

151

00:05:50,580 --> 00:05:52,580

I just Christmas shop today.

152

00:05:52,580 --> 00:05:54,100

I have so many parcel pennings.

153

00:05:54,100 --> 00:05:55,780

So many packages at the front desk.

154

00:05:55,780 --> 00:05:56,780

So we're going to.

155

00:05:56,780 --> 00:05:57,780

All right, y'all.

156

00:05:57,780 --> 00:05:58,780

We're in a rush.

157

00:05:58,780 --> 00:05:59,380

We're going to get.

158

00:05:59,380 --> 00:06:00,380

We'll be going to.

159

00:06:00,380 --> 00:06:02,380

We'll be back tomorrow with another recipe.

160

00:06:02,380 --> 00:06:03,380

Take care, you guys.

161

00:06:03,380 --> 00:06:04,180

Bye bye.

Let's keep the kitchen talk going!

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