

## **SNICKERDOODLE BLONDIES**

(recipe from [Your Homebased Mom](#))

2 2/3 cups flour  
2 tsp. baking powder  
1 tsp. ground cinnamon  
¼ tsp. ground nutmeg  
½ tsp. cream of tartar  
1 tsp. salt  
2 cups brown sugar, packed  
1 cup butter  
2 large eggs  
1 Tbs. vanilla  
1 cup cinnamon chips

Topping:

2 Tbs. sugar  
1 tsp. cinnamon  
pinch of nutmeg

Glaze: (optional)

1 cup powdered sugar, sifted  
1 tsp. cinnamon  
¼ cup heavy whipping cream  
1 tsp. vanilla

Preheat oven to 350 degrees. Prepare a 9x13-inch pan with parchment paper or nonstick spray.

In a bowl, whisk together the flour, baking powder, cinnamon, nutmeg, cream of tartar and salt; set aside.

In a large bowl, cream together the butter and brown sugar with an electric mixer for 3-5 minutes. Add eggs, one at a time, and then add the vanilla. Keep beating until mixture is smooth.

Stir in flour mixture until well blended. If using cinnamon chips, stir them in now.

The batter will be thick. Spread it evenly into the prepared pan.

Combine the topping ingredients in a small bowl; sprinkle evenly on top of batter.

Bake for 25 to 30 minutes or until surface springs back when gently pressed. Remove from the oven and let the pan cool completely.

If you're adding the glaze, whisk the glaze ingredients in a medium bowl and drizzle onto the bars in a decorative fashion. Let glaze set before cutting the cookies into bars.

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