

# Snickerdoodle Cookie Bars

## Ingredients

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- 1/2 c Unsalted Butter (softened)
- 1 c Sugar (plus 1 tablespoon)
- 1/4 t Salt
- 1 Egg
- 1 1/2 t Vanilla Extract
- 1 c Flour
- 1 t Cinnamon

## Instructions

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- 1.Preheat oven to 350 degrees. Spray a 8"–8-inch baking pan with non-stick cooking spray.
- 2.In a large bowl, using a mixer, cream together butter and 1 cup sugar until pale and light. And in salt, egg and vanilla extract and beat until well combined.
- 3.Add in flour and stir until no streaks of dry ingredients remain. Scoop thick dough into prepared pan and smooth it into an even layer.
- 4.In a small bowl stir together remaining 1 tablespoon sugar and 1 teaspoon ground cinnamon. Sprinkle dough evenly with cinnamon sugar mixture.
- 5.Bake for about 30 minutes, until bars are set and the edges are just very lightly browned. Cool in the pan before slicing. Store in sealed

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container to stay fresh.