

A Recipe From *tikkido*

Snickerdoodle Blondies

<https://tikkido.com/blog/snickerdoodle-blondies>

Ingredients:

- 1 cup (2 sticks, or 226 grams) of butter, softened
- 2 cups of light brown sugar
- 2 eggs
- 1 teaspoon salt
- 1 teaspoons cinnamon
- 1/4 teaspoon ground nutmeg
- 1 Tablespoon vanilla extract
- 2 teaspoons baking powder
- 2 2/3 cups all purpose flour
- About a half a cup of cinnamon sugar (to sprinkle on top)

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Cream butter and brown sugar. Add eggs, and mix until fluffy.
3. Add salt, cinnamon, nutmeg, vanilla, and baking powder, and mix well.
4. Add flour and mix just until the flour is evenly incorporated.
5. Spread the cookie dough in a 9x13 baking pan (no need to line or prepare the pan in any special way) and generously cover the top of the dough with cinnamon sugar.
6. Bake at 350 for 25 minutes.
7. Let cool before cutting and serving.

