

# SNICKERDOODLE COOKIE BARS

From the kitchen of Annette Carrier

## Ingredients:

### Cookie Dough

1 cup butter softened

2 cups sugar

1/2 teaspoon salt

2 large eggs

3 teaspoons vanilla  
extract

2 cups all purpose  
flour

### Topping

1 tablespoon sugar +  
1 teaspoon ground  
cinnamon

## Directions:

- Preheat oven to 350F. Line an 9x13-inch baking pan with parchment paper.
- In a large bowl, cream together butter and sugar until pale and light.
- Add in salt, egg and vanilla extract and beat until well combined.
- 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.
- Stir together 1 tbsp sugar and 1 tsp ground cinnamon.
- Sprinkle dough evenly with cinnamon sugar mixture.
- Bake for about 40-45 minutes, until bars are set and the edges are just very lightly browned. Don't overbake! You want the cookies to be soft and moist.
- Cool in the pan before slicing.
- Store in sealed container to stay fresh! Bet they won't last long!