



Snickerdoodle Bars

 Vegetarian

READY IN



45 min.

SERVINGS



40

CALORIES



101 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 teaspoon cinnamon
- ☐ 1 teaspoon cinnamon-sugar
- ☐ 1 cup dark-brown sugar
- ☐ 2 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 teaspoon salt

- ☐ 1 cup butter unsalted
- ☐ 1 teaspoon vanilla extract pure

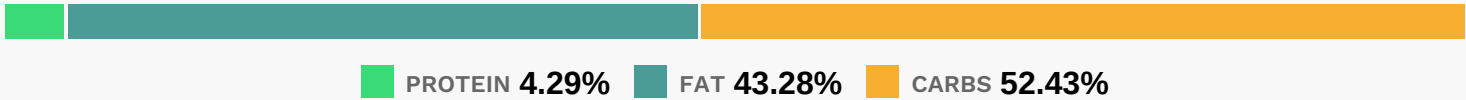
Equipment

- ☐ frying pan
- ☐ oven
- ☐ baking pan
- ☐ hand mixer

Directions

- ☐ Preheat oven to 35
- ☐ Take out a nonstick 13-by-9-inch metal baking pan and set aside.
- ☐ Cream butter and sugars with an electric mixer at high speed until fluffy.
- ☐ Add baking soda, cinnamon and salt, then mix at low speed to blend.
- ☐ Add eggs and vanilla extract and beat at medium until just incorporated.
- ☐ Add flour and mix on low speed until blended.
- ☐ Scrape dough into pan, smoothing it in an even layer.
- ☐ Bake until lightly golden and set in center, about 30 minutes.
- ☐ Transfer pan to a rack, and if desired, sprinkle cinnamon-sugar over warm bars, and then let cool completely. Or dust cooled bars with confectioners' sugar.
- ☐ Cut into 40 bars.

Nutrition Facts



Properties

Glycemic Index:5.5, Glycemic Load:5.7, Inflammation Score:-1, Nutrition Score:1.5304347574711%

Nutrients (% of daily need)

Calories: 101.12kcal (5.06%), Fat: 4.92g (7.57%), Saturated Fat: 3g (18.78%), Carbohydrates: 13.4g (4.47%), Net Carbohydrates: 13.2g (4.8%), Sugar: 7.97g (8.86%), Cholesterol: 21.5mg (7.17%), Sodium: 48.64mg (2.11%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 1.1g (2.19%), Selenium: 3.29µg (4.7%), Vitamin B1: 0.06mg (3.77%), Folate: 14.27µg (3.57%), Vitamin A: 155.39IU (3.11%), Manganese: 0.06mg (2.86%), Vitamin B2: 0.05mg (2.86%), Iron: 0.41mg (2.3%), Vitamin B3: 0.43mg (2.13%), Phosphorus: 14.15mg (1.41%), Vitamin E: 0.16mg (1.08%)