



Snickerdoodle Bars

READY IN



105 min.

SERVINGS



24

CALORIES



184 kcal

DESSERT

Ingredients

- 1.3 teaspoons double-acting baking powder
- 0.5 cup brown sugar packed
- 0.8 cup butter softened
- 1 tablespoon cinnamon
- 3 eggs
- 2.3 cups flour all-purpose
- 1 tablespoon granulated sugar
- 1.3 cups granulated sugar
- 1 tablespoons milk

- 1 cup powdered sugar
- 0.5 teaspoon salt
- 0.3 teaspoon vanilla
- 1 teaspoon vanilla

Equipment

- bowl
- frying pan
- oven
- baking pan
- hand mixer
- toothpicks

Directions

- Heat oven to 350 F. Spray or grease bottom only of a 13x9-inch baking pan with cooking spray. In small bowl, combine flour, baking powder, and salt; set aside.
- In large bowl, beat butter with electric mixer on high speed until creamy. Beat in sugars. Gradually beat in eggs and vanilla into sugar mixture until combined. On low speed, beat in dry ingredients until combined.
- Spoon half the batter into pan; spread evenly.
- Sprinkle cinnamon-sugar mixture evenly over batter.
- Dollop teaspoon size amounts of remaining batter evenly over cinnamon-sugar mixture.
- Bake 20 to 25 minutes or until golden brown and toothpick inserted in center comes out clean. Cool completely, about 1 hour.
- In small bowl, stir glaze ingredients until smooth and thin enough to drizzle.
- Drizzle over bars. For bars, cut into 6 rows by 4 rows.

Nutrition Facts



Properties

Glycemic Index:14.59, Glycemic Load:14.4, Inflammation Score:-3, Nutrition Score:2.8843478248657%

Nutrients (% of daily need)

Calories: 183.91kcal (9.2%), Fat: 6.41g (9.86%), Saturated Fat: 1.39g (8.68%), Carbohydrates: 30.12g (10.04%), Net Carbohydrates: 29.61g (10.77%), Sugar: 20.35g (22.61%), Cholesterol: 20.53mg (6.85%), Sodium: 147.26mg (6.4%), Alcohol: 0.07g (100%), Alcohol %: 0.19% (100%), Protein: 2.05g (4.1%), Selenium: 5.98µg (8.55%), Manganese: 0.15mg (7.34%), Vitamin B1: 0.1mg (6.58%), Folate: 24.96µg (6.24%), Vitamin A: 285.44IU (5.71%), Vitamin B2: 0.09mg (5.41%), Iron: 0.75mg (4.18%), Vitamin B3: 0.73mg (3.67%), Phosphorus: 31.25mg (3.13%), Calcium: 27.4mg (2.74%), Fiber: 0.51g (2.02%), Vitamin E: 0.29mg (1.95%), Vitamin B5: 0.15mg (1.53%), Copper: 0.03mg (1.3%), Zinc: 0.17mg (1.12%), Magnesium: 4.32mg (1.08%)