

Snickerdoodle Brownies

Submitted by Lori Goldmann



2 2/3 cups flour
2 tsp baking powder
1 tsp salt
2 tsp cinnamon
2 cups brown sugar
1 cup butter; soft
2 eggs; room temp
1 Tbsp vanilla

Topping:
2 Tbsp white sugar
2 tsp cinnamon

Preheat oven to 350°. Grease and flour a 13x9 pan.

Whisk flour, baking powder, salt and cinnamon; set aside.
Beat butter, brown sugar, eggs and vanilla until smooth.

Add dry ingredients and blend. Spread in pan and smooth evenly.

For topping, stir together white sugar and cinnamon. Sprinkle over top of batter and bake 25-30 minutes or until top springs back when gently pressed. Cool slightly and cut into squares.

