

**Snickerdoodle Cookie Bars**  
**From The Cook's Life**  
**Makes 60-80 bars, depending on size**

**Cinnamon sugar:**

2 tablespoons granulated sugar  
2 teaspoons cinnamon

**Dough:**

1 cup (2 sticks) butter, room temperature  
1½ cups granulated sugar  
2 eggs  
3 cups flour  
1 teaspoon cream of tartar  
1 teaspoon baking soda  
½ teaspoon salt

Preheat oven to 375 degrees and lightly grease a 12 by 17 inch pan or two 9 by 13 inch pans. Mix the cinnamon and sugar together in a small bowl. Sprinkle about half, or a little less, evenly on the greased pan(s). Set aside remaining cinnamon sugar.

Beat butter and sugar together until completely combined and no longer gritty. Add eggs and beat again until light and fluffy.

Add flour, cream of tartar, baking soda and salt. Mix well.

Press the dough in an even layer in the prepared pan(s). You may have to flour your hands so the dough doesn't stick. Sprinkle the top of the dough with the remaining cinnamon sugar. You may not use it all – the rest is tasty on buttered toast.

Bake for 8-10 minutes or until the edges feel firm and are just starting to turn golden brown. The middle may not be completely set, but it shouldn't be completely raw.

Cool in pan on a rack for a few minutes before cutting into squares. Store in an airtight container – these dry out faster than regular cookies. Freeze if you aren't going to eat them within a couple of days.