

Treasure Barrel

Cinnamon Sugar Blondies – Easy Sweet Fall Treat

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup unsalted butter, softened
- [ ] 1 cup brown sugar, packed
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp baking powder
- [ ] 1/4 tsp salt

Cinnamon Sugar Topping

- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp ground cinnamon

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×13-inch baking pan or line it with parchment.
2. In a large bowl, cream the softened butter and brown sugar together until light and fluffy, about 3-4 minutes.
3. Add eggs one at a time, mixing gently, then stir in vanilla extract.
4. In a separate bowl, whisk together flour, baking powder, cinnamon, and salt.
5. Gradually fold the dry ingredients into the butter mixture, being careful not to over-mix.
6. Spread the batter evenly in the prepared pan. In a small bowl, combine topping sugar and cinnamon, then sprinkle over the batter.
7. Bake for 18-20 minutes, or until the top is lightly golden and a toothpick inserted near the center comes out with a few moist crumbs.
8. Allow to cool in the pan for 10 minutes, then cut into squares and serve warm.

Nutrition per serving

210 kcal	2 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra chewiness, add a tablespoon of melted butter to the batter.
- If you prefer a deeper flavor, substitute half the brown sugar with coconut sugar.
- A light drizzle of caramel sauce pairs beautifully with these blondies.