

# Churro Bars

Makes 20 Bars

## Ingredients

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs
- 1 ½ teaspoon vanilla extract
- 2 ¼ cups all purpose flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 ½ teaspoon cinnamon

## Cinnamon Sugar Topping

- ¼ cup granulated sugar
- 1 ½ teaspoon cinnamon



## Steps

1. Preheat oven to 350°. Spray a 9x13 pan with non-stick cooking spray or line the pan with parchment paper and set aside.
2. Cream together softened butter and both sugars with a hand held or stand mixer. Add eggs and vanilla, mix until everything is combined.
3. Add the dry ingredients, mix until just combined. Pour/spread into the prepared 9" x 13" pan and press into an even layer.
4. Combine the cinnamon topping and sugar and mix until it is evenly incorporated. Sprinkle liberally over the top of the dough in the pan. Bake for 25-30 minutes or until bars are lightly browned and the middle is set.
5. Let the bars cool for 30 minutes and then cut them into squares. Serve warm or at room temperature.