

# Bakers Banquet



## Brown Butter Churro Bars

### Ingredients

1 cup unsalted butter  
2 cups dark brown sugar (I prefer dark in this recipe, but if you only have light brown sugar, use it!)  
2 eggs  
2 teaspoons vanilla  
1 1/2 teaspoons baking powder  
1 teaspoon kosher salt  
2 1/2 cups all purpose flour  
1/4 cup granulated sugar  
1 tablespoon ground cinnamon

### Directions

Preheat oven to 350°F. Grease a 9 x 13 inch pan with baking spray. Use parchment paper to line the bottom of the pan, leaving some to hang over the sides, acting like a sling.

In a medium frying pan (or sauce pan), over medium low heat, melt the butter until it turns a rich amber color, swirling and stirring the butter regularly. If you take your eyes off it, it may burn, so keep close watch. *(If you are not in the mood to brown the butter, melt it in a large microwave safe bowl instead. You won't have those nutty undertones, but your bars will still be delicious.)* Pour the browned butter into a large mixing bowl.

Add the brown sugar to the melted butter, mixing well with a wooden spoon. Adding the sugar will cool down the butter. Add the eggs and the vanilla, incorporating these ingredients well. Add the baking powder and the salt, mixing until smooth. Add the flour and mix until incorporated. At this point, the batter will be thick and somewhat hard to mix.

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In a small bowl, mix together the granulated sugar and the cinnamon.

Sprinkle 2 tablespoons of cinnamon sugar into the bottom of the pan.

Press the dough into the pan, making sure to distribute it evenly.

Use the rest of the cinnamon sugar to sprinkle on top of the dough, making sure to sprinkle it evenly.

Bake for 25-30 minutes or until the edges are slightly brown and the center is firm to the touch.

Put the pan on a wire rack to cool completely.

Once cooled, lift the bars from the pan using the sides of the parchment paper.

Cut into squares.