

Lila's SALABAT SNICKER- DOODLE SQUARES

MAKES 12 SQUARES

As delicious as the traditional snickerdoodle, but so much easier to make! This is another recipe for you ginger fiends out there, though the spiciness can easily be adjusted up or down by how much crystallized ginger you choose to include. If you omit it completely, you might want to add a bit more sugar to compensate for the extra sweetness the crystallized ginger supplied. This is one of Lila's new favorite recipes, and mine too!

Ingredients: Cookie Bar:

- 1 stick of butter, melted
- 1 egg
- ½ cup granulated sugar
- ⅓ cup brown sugar, packed
- 1 tsp vanilla extract
- 1 cup flour
- ¼ tsp cream of tartar
- ¼ tsp salt
- ¼ cup crystallized ginger, chopped (optional)

Salabat Topping: (Optional)

- ¼ cup granulated sugar
- 2 tsp cinnamon
- 1 - 2 tsp ground ginger
- ¼ - ⅓ tsp cayenne (optional)

Directions:

1. Preheat oven to 350°F. Prepare an 8x8 inch baking pan by lining it with foil and/or spraying it with oil or Baker's Joy.
2. In a large bowl or stand mixer fitted with paddle attachment, mix the melted butter (cooled to the point it's no longer hot) with the egg, sugars, and vanilla extract. Mix until smooth.
3. Add the flour, cream of tartar, salt, and crystallized ginger (if using) and stir until just combined. Don't overmix it!
4. Pour the batter into the prepared pan, smoothing the top lightly with a spatula.
5. For topping – In a bowl, combine all the ingredients and whisk until combined.
6. Evenly sprinkle the salabat topping mixture over the batter. Use all of it! It may look like a lot but it soaks in while baking.
7. Bake for about 24 to 25 minutes, or until done. A knife or chopstick inserted in the center should come out clean, or with a few moist crumbs, but no wet batter. Cool before slicing and serving.

