

Naughty Bars

From: Stefanie via Milwaukee Journal Sentinel

Oven Temp: 350F

Cook time: 15 minutes

8 servings

Ingredients

- 1 cup (2 sticks) salted butter
- 2 cups packed dark brown sugar
- 2 teaspoons baking powder
- 2 teaspoons vanilla extract
- 1 teaspoon salt
- 2 cups flour
- 2 large eggs, lightly beaten

Directions

1. Butter or line a 13-by-9-inch pan with parchment and preheat oven to 350 degrees.
2. Melt butter in a medium saucepan over medium heat. Continue heating, stirring occasionally, until golden brown and fragrant. Remove from heat and stir in brown sugar until dissolved.
3. Add baking powder, vanilla and salt. Stir until completely combined. Stir in flour until there are no white streaks.
4. Add eggs and stir until everything is mixed. It will be very thick. Scrape into prepared baking dish, and use a knife or offset spatula to smooth the top.
5. Bake in preheated oven 15 minutes. Open the oven, and with oven mitts pick up the baking pan and rap it firmly against the oven rack (if you want bars with a dense, fudgy texture). Bake an additional 5 to 10 minutes, until the edges are just golden and the middle is still soft. Try not to overbake.