Molasses Cinnamon Blond Brownie

INGREDIENTS

* 1 cup sifted [flour](http://www.food.com/about/flour-64)
* 1⁄2 teaspoon [baking powder](http://www.food.com/about/baking-powder-6)
* 1⁄8 teaspoon [baking soda](http://www.food.com/about/baking-soda-7)
* 1⁄8 teaspoon [salt](http://www.food.com/about/salt-359)
* 1⁄3 cup [butter](http://www.food.com/about/butter-141)
* 1 cup packed [brown sugar](http://www.food.com/about/brown-sugar-375)
* 1 [egg](http://www.food.com/about/egg-142), beaten
* 1 tablespoon [vanilla extract](http://www.food.com/about/vanilla-350)
* ½ cup molasses
* ¼ teaspoon cinnamon

DIRECTIONS

1. Combine flour, baking powder, baking soda, cinnamon, and salt.
2. Melt butter, add brown sugar, and mix well.
3. Add egg, molasses, and vanilla and mix well.
4. Gradually combine with flour mixture, mixing well.
5. Spray a 9-inch square pan with Pam
6. Pour into a 9-inch square pan and bake at 350 (325 for non-stick or dark pan) for 20-25 minutes.