



cara price

DARK CHOCOLATE BLONDIES

INGREDIENTS

- 1 cup almond flour
- 1/4 cup coconut flour
- 1/2 cup tahini*
- 1/2 cup maple syrup
- 1/2 cup dark chocolate chips
- 1/4 cup maple sugar
- 2 eggs
- 1 tablespoon vanilla
- 1 teaspoon baking soda
- 1/2 teaspoon salt

*make sure the tahini is stirred well & not too oily

DIRECTIONS

preheat the oven to 350.

line an 8x8 dish with parchment paper.

combine almond flour, coconut flour, maple sugar, baking soda & salt together in a medium size bowl.

in the bowl of a stand mixer, combine the tahini, maple syrup & vanilla until blended. then add in the eggs just until mixed in.

add the flour mixture to the wet ingredients until well combined. fold in the chocolate chips with a spoon.

pour the mixture into the dish & bake 20-24 minutes or until a wooden toothpick inserted in the middle comes out clean.

let cool in the dish for 45 minutes, then cut & enjoy!