



cara price

S'MORES COOKIE BAR

INGREDIENTS

- 1 cup almond flour
- 1/4 cup coconut sugar
- 4 tablespoons honey
- 3 tablespoons ghee, melted
- 1 tablespoon vanilla
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 - 10 ounce bag chocolate chunks
- 2 cups vegan marshmallows

DIRECTIONS

preheat the oven to 350°.

line an 8x8 dish with parchment paper, leaving enough hanging out to use as handles to lift the bar out when done.

combine almond flour, coconut sugar, baking powder, cinnamon, baking soda & salt together in a medium glass bowl.

combine the melted ghee, honey & vanilla together in a small measuring cup. pour the liquid into the dry mix & stir well.

press the cookie dough layer evenly into the bottom of the dish, all the way to the edges. bake 20-22 minutes. the edges will look done but the cookie may still look "dough like" but that is fine.

once baked, remove from the oven & sprinkle chocolate chunks in an even layer, then top with a layer of the marshmallows.

place back in the oven for 3-4 minutes, then turn on low broil for an additional 3-4 minutes. Watch closely during the broiling because it will go from golden brown to burnt very quickly!

allow to cool in the pan at least 1 hour, then remove & cut into squares. store at room temperature.