

Best Blondie



PREP TIME:
10 MINUTES

COOK TIME:
15-18 MINUTES

TOTAL TIME:
28 MINUTES

Author: Christi Davis

Recipe type: Gluten Free / Dairy Free

Yield: 12-16 Servings

Ingredients:

- 1 Cup Gluten Free Flour (*recommend Bob's Red Mill 1 to 1 Baking Flour*)
- 1/2 teaspoon Baking Soda
- 1/4 teaspoon Salt
- 1 Egg
- 6 TBSP Vegan Butter – (*recommend Organic Melt brand*)
- ½ Cup White Monk Fruit Sugar (*recommend Swerve brand*)
- 6 TBSP Coconut Sugar
- 1 teaspoon Pure Vanilla Extract
- 1 ¼ Cup Vegan Dark Chocolate Chips + ¼ Cup For Topping (*recommend Enjoy Life brand*)

Instructions:

1. Preheat oven to 350 degrees.
2. Line an 8 X 8 pan with parchment paper (*recommend trimming edges*).
3. In medium mixing bowl, add dry ingredients – flour / baking soda / salt and whisk together. Set aside.
4. In large mixing bowl (I used KitchenAid mixer) add butter, monk fruit and coconut sugars. Mix on medium with wire whisk 1 minute until all blended.
5. Add vanilla and eggs – mix until blended.
6. Add dry ingredients and mix until smooth. Don't overmix.
7. Gently blend in 1 ¼ Cup chocolate chips.
8. Evenly spoon batter into center of 8 X 8 pan. Spread batter evenly – going to all corners & edges.
9. Top with remaining ¼ Cup chocolate chips.
10. Bake 15-18 minutes – keep a close eye on them. Once the edges start to turn golden brown, they are ready to be removed. Will be slightly gooey. Allow to completely cool before cutting.

****Slicing tip: Use a plastic knife to slice. Less likely to crumble.***

***Try and use all organic ingredients if possible.**