

# BLONDIE BROWNIES

Gluten free, dairy free

Makes 16 bars

- 2 eggs
- 1 cup coconut sugar
- ½ cup tahini
- ¼ cup melted and cooled coconut oil
- 2 teaspoons vanilla extract
- 2 cups all purpose gluten free flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 1 cup dark chocolate chips, dairy free if desire

## Directions:

1. Preheat oven to 350 degrees F. Spray a 8x8 inch baking pan with non-stick cooking spray to prevent sticking.
2. In a large bowl, mix together the eggs, coconut sugar, tahini, coconut oil and vanilla extract until smooth.
3. Next add the dry ingredients: all purpose flour, baking soda and salt. Mix until a cookie dough consistency forms, then fold in the chocolate chips.
4. Add batter to the pan and spread evenly. Bake for 25 minutes until edges are just slightly golden.
5. Let sit for 15 minutes to cool.

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