



Chocolate Filled Blondies

Ingredients

- 2 cups of almond flour ✓
- 1/2 tsp. of pink Himalayan salt ✓
- 1/2 cup of almond butter ✓
- 1/4 tsp. of baking soda
- 2 tbsp. of coconut oil ✓
- 1/4 cup of beet sugar ✓
- 2tbsp. of maple syrup ✓
- 2 tsp. of vanilla extract ✓
- 2/3 cups vegan chocolate chips
- 2 tbsp. coconut milk

For filling:

- 1/2 cup of almond butter ✓
- 1/4 cup of cashew butter ✓
- 1 tbsp. of raw cacao powder ✓
- 1 tbsp. melted coconut oil ✓
- 2 tbsp. agave ✓

Directions

1. Preheat oven to 375 F.
2. In a bowl, combine almond flour, salt, and baking soda.
3. In a separate bowl, melt coconut oil and almond butter together.
4. Add the beet sugar, maple syrup, vanilla extract and coconut milk to the coconut oil and almond butter mixture.
5. Combine the wet and dry ingredients together and mix well.
6. Fold in the chocolate chips.
7. To make the filling, melt together the nut butters and coconut oil. Then add the cacao powder and agave.
8. Spread half of the batter into a greased pan.
9. Pour the filling on top of the batter.
10. Spread the remaining of the batter on top of the filling.
11. Bake for 15-20 minutes.
12. Cool and serve or store in an airtight container.

✓ Available for purchase in the PureFormulas Store