



## Gluten-Free Berry Almond Bars

### Ingredients

#### *For topping:*

- 1 cup almond flour ✓
- 2 tbsp. tapioca flour ✓
- 2 tbsp. beet sugar ✓
- 2 tbsp. melted coconut oil ✓
- Pinch of pink Himalayan salt ✓

#### *For topping:*

- 3/4 cup unsalted almonds ✓
- 1 tbsp. tapioca flour ✓
- 1/4 tsp. pink Himalayan salt ✓
- 1/4 cup honey ✓
- 5 tbsp. coconut oil ✓
- 1 organic egg
- 2 tsp. vanilla extract ✓
- 1/2 tsp. almond extract ✓
- 1 cup chopped raspberries
- 1 cup chopped strawberries
- 1 tbsp. lemon juice

### Directions

1. Preheat oven to 350 F.
2. Line a square 8x8 pan with parchment paper and grease with melted coconut oil.
3. In a clean bowl pour in all crust ingredients and mix well.
4. Press crust firmly into pan with hands.
5. Using a food processor, grind the almonds with tapioca flour and salt.
6. Then add the coconut oil and beat until it dissolves with the mixture.
7. Add the egg, vanilla and almond extracts, and the honey and mix until you form a paste.
8. Toss the fruits with the lemon juice and top the paste with them.
9. Bake for 40-46 minutes.
10. Remove from oven and let it cool before serving.
11. Cut into small squares and store any leftovers in the refrigerator.

*Adapted from Bakerita*

<http://www.bakerita.com/raspberry-rhubarb-almond-bars-gluten-free-paleo/>

✓ Available for purchase in the PureFormulas Store

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