THE J.M. SMUCKER Co

Almond Blondies

Prep Time	Cook Time	Serves	Difficulty
5 mins	27 mins	24	N/A

Ingredients

- 1/2 cup (125 mL) butter, melted
- 1 cup (250 mL) brown sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Almond Flour

  Robin Hood® Almond Flour (Gluten Free)

- 1 tsp (5 mL) baking powder
- 1 cup (250 mL) chocolate chips (semi-sweet, milk, white, butterscotch)
- **Topping:**
- coloured sugar, sprinkles, nuts, optional

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease and line a 9" x 13" (3 L) baking dish with parchment paper, overlapping 2 sides for easy removal.

Step 2:

Whisk butter, sugar, eggs and vanilla in a large mixing bowl. Stir in flour, baking powder and chocolate chips.

Step 3:

Spread batter in prepared pan. Top with garnish if desired.

Step 4:

Bake in preheated oven 25 to 27 minutes until golden. Cool completely in pan on wire rack. Cut into squares.

Images

