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