THE J.M. SMUCKER Co

Almond Chocolate Peanut Butter Bars

Prep Time	Cook Time	Serves	Difficulty
20 mins	27 mins	36	N/A

Ingredients

- **Bars:**
- 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) Semi-Sweet Chocolate Chips or Milk Chocolate Chips
- 1/2 cup (125 mL) shredded coconut, sweetened or unsweetened
- 1/2 cup (125 mL) chopped walnuts
- **Chocolate Peanut Butter Topping:**
- 1 cup (250 mL) chocolate chips, any type
- 1/2 cup (125 mL) **Carnation®** Evaporated Milk, any type

  Evaporated Milk

- 1/3 cup (75 mL) **Jif®** Creamy Peanut Butter

  Creamy Peanut Butter

- 1 cup (250 mL) Toffee bits
- 1/2 cup (125 mL) chopped walnuts

Directions

Step 2:

Preheat oven to 350°F (175°C). Grease and line a 9" x 13" (3 L) baking dish with parchment paper, overlapping 2 sides for easy removal.

Step 3:

Whisk butter, sugar, eggs, and vanilla in a large mixing bowl. Stir in flour and baking powder until combined. Add semi-sweet chocolate chips or milk chocolate chips, coconut, and walnuts and mix well.

Step 4:

Spread batter in prepared pan.

Step 5:

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

Step 7:

Melt all ingredients together in small saucepan over medium-low heat, stirring constantly, about 5 minutes. Remove, let cool to room temperature. Spread over cooled blondies. Sprinkle with toffee bits and walnuts, pressing down lightly. Refrigerate 2 hours, or until set. Remove from pan. Cut into squares.

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