

Chocolate Chip Cookie Blondies

Gluten & Dairy Free

Ingredients:

1 Egg
3/4 C of Organic Cane Sugar
1/4 Olive Oil
1 C of Almond Flour
1/2 C of Cassava Flour
1/2 C of Tapioca Flour
1 tsp of Baking Powder
1/2 C of Almond Milk
1/2 C of Dairy Free Chocolate Chips

Steps for Cooking:

- 1 Pre heat your oven to 350 degrees and grease a large brownie pan.
- 2 In a mixing bowl, add your egg and sugar. Whisk together. Then add olive oil and whisk until mixed thoroughly.
- 3 Add the almond flour, cassava flour, tapioca flour and baking powder. Mix together. Then add the almond milk and mix until the batter forms. Fold in chocolate chips.
- 4 Pour into your baking dish and place in the oven. Bake for 18-20 minutes. Enjoy!



Notes

You can replace the organic cane sugar with your choice of sweetener. You can use coconut sugar or other substitutes like monk fruit.

You want to use regular olive oil, not extra virgin because the flavor is much stronger. You can also use avocado oil.