

Cinnamon Roll Blondies

Gluten & Dairy Free

Ingredients:

For the blondie base

- 1 C of almond flour
- 1 C of gluten free all purpose flour
- 1 C of coconut sugar
- 2 tsps of baking powder
- 2 tsps of tapioca flour
- 2 Eggs
- 1/4 C of Nutpods cinnamon roll creamer
- 2 tsps of Olive Oil

For the cinnamon swirl topping

- 1/4 C of Plant Based softened butter
- 2 tsps of cinnamon
- 1/2 C of coconut sugar

For the glaze

- 1/2 C Lakanto Powdered Sugar
- 2 tsps of Nutpods Cinnamon Swirl

Steps for Cooking:

- 1 Preheat your oven to 350 degrees. Grease an 8x8 baking pan.
- 2 Add all of your ingredients together in a large mixing bowl. Using an electric mixer, mix together until a creamy batter forms. Pour into the baking pan.
- 3 Mix together the ingredients for the cinnamon swirl topping. Spoon dollops onto batter and swirl it around using a knife.
- 4 Place in the oven and bake for 25-30 minutes. Remove once cooked and let it cool.
- 5 (Optional) Top it with the glaze. Enjoy!



Notes

If you don't have Nutpods Cinnamon Swirl Creamer, just use almond milk to keep it dairy free or regular milk if you are not dairy free!

You can use regular powdered sugar if you don't have the Lakanto brand.

You can use regular sugar or sugar of choice to replace coconut sugar.