

# Easter Basket Blondie Cookies

Gluten Free

## Ingredients:

1 1/2 C of Almond Flour  
1/4 C of Tapioca Flour  
1 tsp of Baking Soda  
3/4 C of Coconut Sugar  
1 1/2 C of Easter Basket  
Blondie Peanut Butter  
1 Egg

A Handful of Chocolate Chips  
Trader Joes M&M's or your  
choice of topping

## Steps for Cooking:

- 1 Pre Heat your oven to 350 degrees and line a baking sheet with parchment paper.
- 2 In a mixing bowl, add your almond flour, tapioca flour, baking soda, coconut sugar, peanut butter and egg. Whisk together using a fork and a spatula until your dough forms! We love a one bowl recipe!
- 3 Roll cookie dough into balls and place on the baking pan. Place in the oven and bake for 12 minutes. After 12 minutes, remove from oven and use a small circle (I used the bottom of a tablespoon measurer) and press a hole into the cookie. Be sure there is still cookie at the bottom, but that it is deep enough to put your candy in. Add 2-3 chocolate chips in the hole. Place back in the oven and bake for another 2-3 minutes.
- 4 Once the cookie is done, remove from oven and spread melted chocolate using a knife. Add your candy to make it look like an easter basket. Let them cool and enjoy!



## Notes

If you do not have the American Dream Nut Butter, you can swap that out for regular or crunchy peanut butter.

You can use a different sugar if you do not have coconut sugar.

You can also swap out both flours for an all purpose flour. If you use an all purpose flour, you will most likely not need tapioca flour, but you may need more peanut butter.