



Loreto
— KITCHEN



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HEALTHY ALMOND BUTTER BLONDIES

WHAT YOU'LL NEED

| | |
|---------------|-----------------|
| Almond butter | Vanilla |
| Coconut sugar | Oat flour |
| Maple syrup | Salt |
| Olive oil | Baking soda |
| Eggs | Chocolate chips |

INGREDIENTS

| | |
|---------------------|-----------------|
| 1 cup almond butter | 1.5 t vanilla |
| ½ cup coconut sugar | ¼ cup oat flour |
| ¼ cup maple syrup | ½ t baking soda |
| 1 T olive oil | ½ t salt |
| 2 eggs | Chocolate chips |

INSTRUCTIONS

1. Preheat oven to 350° and line an 8x8 pan with parchment paper. Spray the paper with any nonstick cooking spray.
2. In a medium bowl, beat together the almond butter, coconut sugar, maple syrup, and olive oil until it's a smooth batter.
3. Add eggs and vanilla and mix until combined.
4. Add the oat flour, baking soda and salt and stir until smooth.
5. Fold in the chocolate chips.
6. Spread the batter into greased, parchment paper pan. It will be thick, so use a spatula!
7. Bake until a toothpick comes out clean or with a few moist crumbs, about 22-28 minutes.
8. Let it cool for a few minutes and enjoy!