

Fine w/ Food

BASIC BLONDIES 2.0

wet:

- 1 ½ cups coconut sugar
- 1 cup coconut oil, room temp (should be soft, not melted!)
- 2 large eggs
- 1 tsp. vanilla extract

dry:

- 2 cups almond flour
- 1 tsp. baking powder
- 1 tsp. salt

add in options:

- 2 tsp. cinnamon + 4 tsp. coconut sugar mixed to make snickerdoodle blondies
- marshmallows, chocolate, + crushed graham crackers for s'mores blondies
- dark chocolate chips
- white chocolate chips + macadmaia nuts
- shredded coconut
- butterscotch chips
- walnuts
- espresso powder
- caramel
- crushed pretzels



preheat oven to 350°f. line an 8x8 in. baking dish with parchment paper

in a large mixing bowl, add in coconut oil & coconut sugar, whisk to combine. add eggs in one by one & vanilla extract and mix to combine

add in flour, baking powder, & salt. fold in chocolate chips (or any add-ins you're using!)

transfer batter to baking dish and bake for 40–50 minutes (time will vary depending on your oven)

cool before slicing. serve & enjoy!