

Fine w/ Food

SNICKERDOODLE BLONDIES

- ½ cup coconut oil, melted
- 1 cup coconut sugar
- 1 large egg
- 1 tsp. vanilla extract
- 1 cup almond flour
- 1 tsp. baking powder
- pinch of salt
- 2 tsp. cinnamon
- 4 tsp. coconut sugar

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

in a large mixing bowl, add melted coconut oil and coconut sugar, and whisk to combine

add in vanilla extract and egg and whisk to combine

add in flour, baking powder, and salt and fold into the batter

in a small bowl, add in cinnamon and coconut sugar and mix together. pour batter in baking dish, top with cinnamon sugar, and bake for 22 minutes for an ooey-gooey blondie or 24 minutes for a firmer blondie!

cool before eating!

