

## Paleo Chocolate Chip Tahini Blondies

Recipe by: K.C. (2018). Ambitious Kitchen. Retrieved from: <https://www.ambitiouskitchen.com/paleo-chocolate-chip-tahini-blondies/>

### Ingredients:

#### Wet Ingredients

- 2 eggs
- 1 cup coconut sugar
- 1/2 cup tahini
- 1/4 cup melted and cooled coconut oil
- 2 teaspoons vanilla extract

#### Dry Ingredients

- 1 ½ cups packed fine almond flour
- 1/2 cup coconut flour (not packed)
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup dark chocolate chips, dairy free if desired
- Fancy Maldon Salt, for sprinkling on top

### Directions:

1. Preheat oven to 350 degrees F. Line a 8x8 inch baking pan with parchment paper and spray with nonstick cooking spray to prevent sticking. Set aside.
2. In a large bowl, mix together the eggs, coconut sugar, tahini, coconut oil and vanilla extract until smooth.
3. Next add the dry ingredients: almond flour, coconut flour, baking soda and salt. Mix until a cookie dough consistency forms, then fold in the chocolate chips.
4. Add batter to the prepared pan and spread evenly. Bake for 18-25 minutes until edges are just slightly golden. We want to slightly underbake these so they stay gooey. Once done baking, immediately sprinkle with Maldon salt; remove blondies from pan after 15 minutes. Cut into 16 bars and serve! Delicious with a scoop of vanilla bean ice cream for a blondie sundae.

\*NUTRITION INFORMATION: Servings: 16 // Serving size: 1  
Calories: 276kcal, Fat: 18.2g, Saturated fat: 7.3g  
Carbohydrates: 27.4g, Fiber: 4.3g, Sugar: 19.5g, Protein: 4.8g

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