

CHOCOLATE CHIP BLONDIES

Easy and delicious, these “blondie brownies” can be whipped up in no time at all!

Servings: 8

Ingredients:

- 1 cup Wheat-Free Market Foods’ All-Purpose Baking Mix
- 2 tablespoons plus 1 teaspoon Virtue Sweetener
- Pinch of salt
- 1 large egg
- 1 teaspoon vanilla extract
- 3 tablespoons cream
- 3 tablespoons unsalted butter, melted
- 3 tablespoons extra dark chocolate chips
- 3 tablespoons chopped pecans or walnuts
- Extra chocolate chips and nuts for topping



Directions:

Preheat oven to 350 degrees and line a 9X5 loaf pan (this amount will not fill the pan as it would making a “bread”) with parchment paper or generously coat pan with butter.

To a medium bowl add the baking mix, sweetener and salt. Mix well. Then add egg, vanilla, cream, butter, chocolate chips and nuts. Stir well and then spread the thick batter into the prepared pan (using an angled spatula helps). Sprinkle with extra chocolate chips and nuts.

Bake for 22-25 minutes or just until center is set. Be sure not to overcook.

My Notes