

Chocolate Raspberry Bars

Preheat the oven to 350 degrees.

Mix together in the bowl of a stand mixer:

- 2 1/4 cups gluten-free flour blend*
- 1 cup almond flour
- 1 cup sugar

In a separate measuring cup whisk together with a fork:

- 8 tablespoons Earth Balance Buttery Spread (or similar butter substitute)
- 4 ounces applesauce
- 1/2 teaspoon vanilla

Add the wet ingredients to the dry ingredients a little at a time mixing on low speed until thoroughly combined.

Remove about one cup of the dough and set aside.

Add to the remaining dough (still in the mixing bowl):

- 1/3 cup cocoa
- 1/4 cup chocolate chips

Mix on low, scraping the sides frequently until the cocoa and chips are blended in.

Line a 8" x 8" pan with parchment. Press the chocolate dough into the bottom of the pan and spread out evenly. Bake in the oven for 15 minutes.

Remove the cake from the oven and let cool a few minutes. Spread out over the cake to about 1/4 inch from the sides:

- 1 cup seedless raspberry (or any favorite berry) jam

Dot the whole thing with the remaining vanilla dough, dropping in small chunks over the raspberry jam.

Pop it back in the oven for another 20 minutes or until the top is lightly browned.

Cool thoroughly (no cheating here!). Remove from the pan and cut into bars.

*For GF flour blends that do not have xanthan gum included as an ingredient: add 3/4 teaspoon xanthan gum to the dry ingredients in this recipe.