

Blondies

1 ½ cups GF flour
¼ cup GF rolled oats
¾ cup brown sugar
1 teaspoon baking powder
1 teaspoon cinnamon
½ cup vegetable oil
½ cup applesauce
1 EnerG egg replacer
1 ½ teaspoons vanilla
¼ cup chocolate chips
¼ cup chopped walnuts
¼ cup flaked unsweetened coconut

Preheat the oven to 350 degrees.

Make the faux egg: 1 ½ teaspoons EnerG Egg Replacer plus 2 tablespoons warm water. Mix together and set aside.

Mix the dry ingredients—flour, oats, brown sugar, baking powder and cinnamon—together in a large bowl.

Add the oil, applesauce, vanilla, and egg replacer. Mix it by hand until all ingredients are fully incorporated.

Measure out and add the chocolate chips, walnuts, and coconut. Gently mix them in until they are evenly spread through the dough.

Turn it out into a parchment lined 8" x 8" baking dish. If you have some extra chips, walnuts, and coconuts sprinkle them on top to decorate the blondies. I also sprinkled some cinnamon sugar on top of that.

Pop the pan in the oven for 25-30 minutes. Leave them in the pan for 10 minutes or so then lift the blondies out (using the parchment) and transfer to a cooling rack to finish cooling.

Slice into 12 bars. Eat within a day or two or freeze.

Note: I used Authentic Foods Gluten-Free Multi Blend Flour