

Toffee Blondies



Ingredients:

2 cups dark brown sugar
2 cups almond flour
2 eggs
1 cup Heath toffee bits for baking
1/2 cup vegan butter, melted
2 tablespoons vanilla extract
1 teaspoon baking powder
1/2 teaspoon kosher salt
Vegetable spray

Directions:

- 1) Preheat your oven to 375 degrees and spray a 9 x 13 baking dish with the vegetable spray.
- 2) Combine the brown sugar, butter, eggs, and vanilla extract in a large bowl.
- 3) Add the flour, baking powder and salt to the wet ingredients and stir until you have a smooth batter.
- 4) Pour the batter into the baking pan and sprinkle the toffee bits across the entire surface.
- 5) Place the pan in the oven, uncovered, and bake for 22 to 25 minutes until a toothpick inserted into the center of the pan comes out clean.
- 6) Remove the pan from the oven, place it on a wire rack, and allow the blondies to cool thoroughly before cutting.