

(No-Bake) Walnut Coconut Blondies

7 ingredients · 15 minutes · 12 servings



Directions

1. Measure the almond butter and warm slightly, so as to make it easier to whisk with the other liquid ingredients.
2. Combine the warmed almond butter, maple syrup and melted coconut oil in a medium or large-sized mixing bowl and whisk thoroughly together to combine.
3. Add the almond flour and stir thoroughly to combine.
4. Add half (1/4 cup) of the chocolate chips, as well as the walnuts and coconut, stirring thoroughly to combine.
5. Press the batter into a parchment paper-lined, square (i.e. 8"x8") glass baking dish.
6. Melt the remaining 1/4 chocolate chips and drizzle on top of the batter using a dessert spoon or the spout of a small, glass measuring cup.
7. Place baking dish into the fridge or freezer to set, preferably 8 hours/overnight. Please keep refrigerated or frozen when not being consumed. Enjoy!

Notes

Serving Size

For this recipe, 1 bar/square = 1 serving.

Nut-Free

Use sunflower seed butter instead of almond butter.

Ingredients

- 1/2 cup** Almond Butter (or nut/seed butter of choice)
- 1/4 cup** Maple Syrup (pure)
- 2 tbsps** Coconut Oil (unrefined, organic, melted)
- 1 cup** Almond Flour
- 1/2 cup** Organic Dark Chocolate Chips (dairy-free, semi-sweet - divided)
- 1/4 cup** Walnuts (chopped)
- 2 tbsps** Unsweetened Shredded Coconut