

PUMPKIN CHOCOLATE CHIP BLONDIES

Gluten-Free



INGREDIENTS

- 2 cups almond flour
- 1 $\frac{3}{4}$ cups tapioca flour
- 1 cup sweet rice flour
- 1 $\frac{1}{2}$ tsp baking soda
- 1 tsp kosher salt
- 1 tbs ground cinnamon
- 1 tsp ground nutmeg
- $\frac{1}{2}$ tsp ground ginger
- $\frac{1}{4}$ tsp ground cloves
- 1 $\frac{1}{4}$ cups dark brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 1 cup (2 sticks) unsalted butter
- 2 large egg yolks
- $\frac{2}{3}$ cup canned pumpkin purée
- 1 tbs pure vanilla extract
- 1 cup chocolate chips

**Pair with
a glass
of dairy or
plant based
milk**

INSTRUCTIONS

1. Preheat oven to 350°F and line a 9x13 baking pan with parchment paper.
2. In a medium bowl, sift together the almond flour, tapioca flour, sweet rice flour, baking soda, salt, and spices. Set aside
3. Place the sugars in the bowl of a stand mixer or a large mixing bowl. Set aside.
4. Brown the butter in a small saucepan over medium heat, cooking until the butter foams and browns, but does not burn. Pour the browned butter over the sugars into the mixing bowl, stir, and let sit for 5-10 minutes until no longer hot.
5. Whisk together the pumpkin purée, egg yolk, and vanilla in a small bowl, then mix that into the butter and sugar, beating until well combined.
6. With the mixer on low, or by hand, slowly mix in the dry ingredients, mixing until just combined.
7. Fold in chocolate chips, reserving $\frac{1}{4}$ cup for on top, and any other optional mix-ins.
8. Transfer the dough to the prepared baking pan and press it evenly into the pan. Top with remaining chocolate chips and bake for 28-30 minutes, until the top is golden brown, the edges are just set. The center should still feel every so slightly soft when gently touched. Remove from oven and let cool for at least 30 minutes before slicing and serving.