

Recipe Name **Miso Blondies**

Ingredients:

- 2 cups fine almond flour
- ½ cup oat flour (blend GF oats for a quick GF oat flour)
- ½ cup vegan butter (I like Myoko's), softened
- 1 egg
- 1 cup coconut sugar
- 2 Tbsp. white miso
- 2 tsp. vanilla extract
- 1 tsp. baking powder
- ½ tsp. baking soda
- 1 cup chocolate chips
- ½ cup pecan pieces (optional)
- ½ cup dried cherries (optional)

Directions

1. Preheat oven to 350 degrees and prepare your 9x9" baking pan by spraying with oil.
2. In the bowl of your mixer, add the coconut sugar and butter. Cream for 2-3 minutes until sugar is fully incorporated and mixture is fluffy and light.
3. Add egg, vanilla extract and miso, stirring to combine.
4. Add almond and oat flours, baking powder and baking soda and stir until fully incorporated.
5. Remove bowl from mixer and fold in chocolate chips and any other mix-ins.
6. Pour batter into prepared pan. Use a spatula or moistened fingers to even out the batter in the pan.
7. Bake at 350 degrees for 25-27 minutes until golden brown.
8. Cool in pan until fully cooled, ideally 1-2 hours before slicing. They will have fluffed up when baking but will then fall as they cool. This is to be expected because they are so moist. If you like them cakier, bake for an extra 1-2 minutes.