



PEANUT BUTTER CHOCOLATE CHIP BLONDIES

Adapted by Angela Litzinger from Ptsy at Family, Friends and Food

ONE BATCH MAKES 24 BARS

INGREDIENTS	X1	X2	X3	X4
Peanut Butter, natural, no-stir style	1/2 cup	1 cup	1 1/2 cups	2 cups
Shortening, organic, non-hydrogenated	1/3 cup	2/3 cup	1 cup	1 1/3 cups
Brown Sugar, packed	1 1/2 cups	3 cups	4 1/2 cups	6 cups
Eggs, large	2	4	6	8
Milk Substitute, gluten & dairy free, unsweetened	2 tablespoons	1/4 cup	6 tablespoons	1/2 cup
Vanilla Extract, gluten free	1 tablespoon	2 tablespoons	3 tablespoons	1/4 cup
Garbava Flour	1/2 cup	1 cup	1 1/2 cups	2 cups
Sorghum Flour	1/4 cup	1/2 cup	3/4 cup	1 cup
Corn or Potato Starch	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups
Tapioca Flour/Starch	3/4 cup	1 1/2 cups	2 1/4 cups	3 cups
Xanthan Gum or Guar Gum	1 1/4 teaspoon	2 1/2 teaspoon	3 3/4 teaspoon	5 teaspoons
Baking Soda	3/4 teaspoon	1 1/2 teaspoon	2 1/4 teaspoon	3 teaspoons
Baking Powder, gluten free	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons	2 teaspoons
Salt	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Chocolate Chips, gluten and dairy free	1 cup	2 cups	3 cups	4 cups
Roasted Peanuts, chopped, optional	1 cup	2 cups	3 cups	4 cups

Preheat oven to 350 degrees F.

Mix bean flour blend, xanthan, baking soda, baking powder and salt in a bowl and whisk well.

Cream together palm oil and brown sugar in another bowl. Add eggs one at a time, blending well after each addition. Add vanilla; beat until smooth.

Add dry ingredients to mixing bowl; mix well. Stir in chocolate chips and nuts. Press batter evenly into a lightly oiled 9 x 13" pan. Bake for about 30 minutes. Allow to cool before cutting.