



Squash & Apple Flour Blondies

Adapted from Annette Cossentine

Picture by fictionsfactsfractiousness.blogspot.com

Ingredients:

¾ cup Squash Flour (Butternut Squash)
¼ cup Apple Flour
½ cup Almond Flour
2 whole eggs plus one yolk
1-1/4 sticks melted butter
1 cup sugar (maple sugar, coconut sugar or Sucanat is best)
¼ cup brown sugar
2 tsp vanilla extract
½ tsp salt
½ tsp baking powder
1 cup quality chocolate chips
1 cup raw almonds

Instructions:

Preheat oven to 325 degrees. Grease 9x9 baking pan and line with parchment paper.

Melt butter and let cool.

In large bowl, mix butter, sugars, eggs, vanilla extract and salt. Whisk until well combined.

Add flours and baking powder, and stir. Mixture will be thick.

Fold in almonds and chocolate. Spread batter in baking pan. Can top with additional almonds & chocolate. Bake for 25-30 minutes until cooked through & golden brown. Insert skewer in center of blondies to test for doneness. Remove from pan & allow to cool completely.