

# Paleo Chocolate Chip Cookie Bars

Grain free chocolate chip brownies that is gooey on the inside

## Ingredients:

- 1/2 cup ghee, or coconut oil at room temperature
- 1/3 cup pure maple syrup or sugar free apple sauce
- 1 large egg
- 1 tsp pure vanilla extract
- 1 1/2 cups finely ground almond flour
- 1/4 cup tapioca flour
- 1/2 tsp ground cinnamon
- 1/2 tsp baking soda
- 1/2 tsp sea salt, + more for sprinkling
- 1 1/2 cups enjoy life allergy friendly chocolate chips or sub 1/2 cup walnuts



## Notes :

Enjoyed best when shared.



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## Procedure:

1. Preheat the oven to 350 degrees F and line an 8" x 8" baking pan with parchment paper.
2. In a stand mixer, cream together the ghee and pure maple syrup until well-combined. Mix in the egg and the vanilla extract just until combined.
3. In a separate bowl, stir together the dry ingredients (almond flour through sea salt) until combined.
4. Pour the dry ingredients into the mixer with the wet ingredients and beat until combined. Beat in the chocolate chips.
5. Transfer all of the cookie dough to the parchment-lined pan and smooth into an even layer.
6. Bake on the center rack of the preheated oven 20 to 30 minutes, until bars are golden-brown around the edges and reach desired done-ness. For gooey bars, bake 20 to 25 minutes. For firmer bars, bake 25 to 30 minutes.
7. Remove from oven and allow bars to cool at least 30 minutes before cutting and serving. If desired, sprinkle the bars with coarse sea salt.

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