

The Great Bitwise Bake Off

Group 27, Computational Creativity

Maple Almond Harmony



Ingredients:

- All-purpose flour: 120.0 grams
- Brown sugar: 200.0 grams
- Maple syrup: 80.0 grams
- Almond flour: 96.0 grams
- Coconut sugar: 96.0 grams
- Melted coconut oil: 55.0 grams
- Almond butter: 128.0 grams
- Aquafaba: 120.0 grams
- Cane sugar: 1.0 gram
- Chocolate chips: 3.0 grams

Steps:

1. Mix dry ingredients.
2. Mix wet ingredients.
3. Combine wet and dry ingredients.
4. Mix all ingredients in a bowl until smooth.
5. Preheat oven to 350°F (176°C).
6. Bake at 175°C for 25-30 minutes.

Golden Sweet Bites



Ingredients:

- Vegetable oil: 73.33 grams
- Maple syrup: 80.0 grams
- Vanilla extract: 1.0 gram
- Sugar: 100.0 grams
- Flour: 120.0 grams
- Sea salt: 0.0 grams

Steps:

1. Mix dry ingredients.
2. Mix wet ingredients.
3. Combine wet and dry ingredients.
4. Mix all ingredients in a bowl until smooth.
5. Preheat oven to 350°F (175°C).
6. Bake at 175°C for 25-30 minutes.

Velvety Nutty Bliss



Ingredients:

- All-purpose flour: 120.0 grams
- Maple syrup: 80.0 grams
- Vanilla extract: 1.0 gram
- Baking powder: 0.5 gram
- Almond flour: 96.0 grams
- Sugar: 100.0 grams
- Melted coconut oil: 55.0 grams
- Almond milk: 60.0 grams
- Almond butter: 128.0 grams
- Cane sugar: 1.0 gram
- Vegan butter: 8.0 grams
- Dutch cocoa powder: 7.0 grams
- Chocolate chips: 3.0 grams

Steps:

1. Mix dry ingredients.
2. Mix wet ingredients.
3. Combine wet and dry ingredients.
4. Mix all ingredients in a bowl until smooth.
5. Preheat oven to 175°C.
6. Bake at 175°C for 34-37 minutes.

Espresso-Infused Delights



Ingredients:

- Maple syrup: 80.0 grams
- Baking powder: 0.5 gram
- Almond flour: 96.0 grams
- Coconut sugar: 96.0 grams
- Almond milk: 60.0 grams
- Baking soda: 0.25 gram
- Sourdough starter: 120.0 grams
- Almond butter: 128.0 grams
- Aquafaba: 120.0 grams
- Vegan butter: 8.0 grams
- Dutch cocoa powder: 7.0 grams
- Sea salt: 0.0 grams
- Espresso powder: 1.0 gram
- Chocolate chips: 3.0 grams

Steps:

1. Mix dry ingredients.
2. Mix wet ingredients.
3. Combine wet and dry ingredients.
4. Mix all ingredients in a bowl until smooth.
5. Preheat oven to 175°C.
6. Bake at 175°C for 34-37 minutes.

Cocoa Dream Squares



Ingredients:

- All-purpose flour: 120.0 grams
- Cocoa powder: 50.0 grams
- Plant-based milk: 120.0 grams
- Salt: 0.25 grams
- Vegan chocolate chips: 0.0 grams
- Coconut sugar: 96.0 grams
- Baking soda: 0.25 gram
- Aquafaba: 120.0 grams
- Cane sugar: 1.0 gram
- Dutch cocoa powder: 7.0 grams
- Chocolate chips: 3.0 grams

Steps:

1. Mix dry ingredients.
2. Mix wet ingredients.
3. Combine wet and dry ingredients.
4. Mix all ingredients in a bowl until smooth.
5. Preheat oven to 175°C.
6. Bake at 175°C for 25-30 minutes.