

CHOCOLATE CHERRY BARS

Serves: 12 (1 bar each)



Total Time: 30 min. Cooking Time: 22 min. Prep Time: 8 min.

 $\frac{1}{2}$ cup / 100 g ¹/₄ cup / 55 g

light brown sugar unsalted butter (organic grassfed, if possible), melted large egg

1 tsp. pure vanilla extract 1 cup / 100 g almond flour ½ tsp.

baking powder (preferably GMO-free) sea salt (or Himalayan salt) semisweet chocolate chips cherries, pitted, quartered

¼ tsp.

½ cup / 40 g

1/4 cup / 35 g

SPECIAL EQUIPMENT: Parchment paper

- 1. Preheat oven to 350° F (180 °C).
- 2. Line an 8 x 8-inch (20 x 20-cm) baking pan with parchment paper, leaving extra to come up sides of pan (this will help lift out finished bars).
- 3. Add brown sugar, butter, egg, and extract to a medium mixing bowl; whisk to combine.
- 4. Add flour, baking powder, and salt to a separate medium mixing bowl; whisk to combine.
- 5. Pour wet mixture into dry mixture; stir to combine. Gently fold in chocolate chips and cherries.
- 6. Pour batter into prepared pan; bake for 20 to 22 minutes, or until browned and firm in the center. Let cool completely; slice into 12 equal portions.

Nutritional Information (per serving):

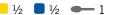
Calories:	137	Cholesterol: 28 mg	Fiber: 1 g
Total Fat:	9 g	Sodium: 74 mg	Sugars: 11 g
Saturated Fat:	3 g	Carbohydrates: 12 g	Protein: 2 g



Container Equivalents (per serving)







Recipes containing the 🙃 icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since roods are often processed at facilities that also process wheat and other grains.