

Commercial Recipe:

Gluten Free, Vegan Blondie Mix - Instructions:

Yield: 16 bars / (1) 8"x8" pan

Ingredients:

10 oz. Mix

6 TBSP unsalted butter (for VEGAN option, 1/2 cup vegan-friendly creamy nut butter)

1 large egg (for VEGAN option, use 1/4 cup vegan-friendly milk or milk replacer)

Optional: 1/2 to 1 cup mix-ins of choice (chocolate chips, nuts, raisins, etc.)

Directions:

1. Melt butter (or nut butter) and let cool, then whisk in egg (or vegan alternative).
2. Add Mix and (optional) mix-ins of choice and stir until dough forms.
3. Scoop into parchment paper-lined pan, spreading evenly into corners.
4. Bake in pre-heated 350° oven for 20 minutes.
5. Cool completely before cutting or (optional) frosting or decorating.



Please Scan QR code for more information.