

Tahini Blondies with Coconut Whip



Ingredients

- 2 chia eggs (1 chia egg is 1 teaspoon ground chia seeds + 2 $\frac{1}{2}$ teaspoons water, mixed)
- $\frac{1}{2}$ cup tahini
- $\frac{3}{4}$ cup coconut sugar
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ cup cashew milk (or nut milk of choice)
- $\frac{1}{4}$ cup melted coconut oil
- $\frac{2}{3}$ cups ground pecans (throw whole pecans into the blender for a few seconds)
- $\frac{1}{2}$ cup + 2 tablespoons [Otto's Naturals – Cassava flour](#)

- $\frac{1}{2}$ tsp baking soda
- $\frac{3}{4}$ cup dark chocolate chips – divided
- Sea salt for sprinkling





Instructions

1. Preheat the oven to 350 and line a 9×9 pan with parchment paper.
2. In a medium size bowl, add chia eggs, tahini, coconut sugar, vanilla, nut milk and melted coconut oil.
3. Mix well and set aside.
4. In another medium sized bowl, add ground pecans, [Otto's Naturals – Cassava flour](#) and baking soda. Mix well.
5. Slowly start to combine the dry ingredients to the wet ingredients $\frac{1}{4}$ cup at a time until all the dry ingredients are combined into the batter.
6. Add half of the chocolate chips and mix well.
7. Pour and press batter into the prepared pan.
8. Top with pecans, the rest of the chocolate chips and sprinkle with a tiny bit of sea salt
9. Cook for 20-25 minutes. Let cool completely before cutting

10. Store in an airtight container in the fridge and try to not eat them all at once!

Prep time: 15 mins

Cook time: 20-25 minutes

