



RASPBERRY WHITE CHOCOLATE BLONDIES

This weeks recipe of the week comes from recipe contributor **Meg Phillips**. Raspberry White Chocolate Blondies featuring chickpeas, almonds and coconut milk powder. A healthier alternative to your traditional blondie or brownie.

Serving Size: makes about 8 blondies

Ingredients:

1 can of chickpeas (375g) or 1 1/4 cup of cooked chickpeas

3/4 cup insecticide free almonds (blended to a meal) or 2/3 cup almond meal

1/4 cup hulled tahini

3 tablespoons rice malt syrup

Teaspoon of Australian Vanilla essence

2 tablespoons of vegan coconut milk powder

1 teaspoon G/F baking powder

Handful of frozen raspberries

For the White Chocolate (raw):

20g raw cacao butter

1 1/2 tablespoons of coconut oil

1 tablespoon of maple syrup

Method:

Blend all the ingredients for the blondies (except the raspberries) together in a blender.
Transfer the mixture to a bowl and fold in the raspberries.
Line a small tray with baking paper and pour in the mixture, flattening the top with a spatula.
Bake in the oven at 200°C for 40 minutes, then remove from the oven and allow to cool.
To make the chocolate, melt all the ingredients over a low heat and transfer to a piping bottle.
Allow the chocolate to cool right down before piping. It should be thick and creamy and this will take time - place in the fridge for about 10 minutes to speed up the process.
Slice the blondies using a serrated knife to your desired size and drizzle the white chocolate over the top using the piping bottle.

Gluten Free | Dairy Free | Refined Sugar Free

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