

# Chocolate Chip and Walnut Blondie Bars {Gluten Free, Dairy Free}

Recipe by: The Mixing Bowl Diary

[www.theMixingBowlDiary.com](http://www.theMixingBowlDiary.com)

## Ingredients

- 2 cups light brown sugar {or 1 cup dark brown sugar, and 1 cup white sugar}
- 1/2 cup canola oil
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 cups Gluten Free Flour Mix {I use a superfine brown rice flour mix}
- 1 1/2 teaspoon salt
- 1/2 teaspoon xanthan gum
- 2 teaspoon baking powder
- 3/4 cup chopped walnuts
- 1 cup dairy free chocolate chips {Semi-Sweet Ghirardelli}

## Instructions

1. Preheat the oven to 350°. Line a rectangular baking pan {9x13} with tin foil and lightly spray.
2. Combine brown sugar and oil in a bowl.
3. Add in the eggs and vanilla and mix well.
4. Combine the flour, salt, xanthan gum, and baking powder in a small bowl.
5. Slowly add dry ingredients to the wet ingredients, making sure to stir in-between each addition.
6. Add in the chocolate chips and chopped walnuts.
7. Spread the mixture into the prepared pan.
8. Bake for 25mins.
9. Let bars cool before serving - which is near impossible!

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