

# VEGAN SPRANKLE BLONDIES

Vegan Sprankle Blondies (makes one 8x8 pan's worth)

Ingredients:

2 cups all-purpose flour  
2 t baking powder  
1 t baking soda  
3 big pinches of kosher salt, plus more for garnish  
1/2 cup brown sugar  
2/3 cup maple syrup  
4 t pure vanilla extract  
1/2 cup olive oil  
1/3 cup almond butter  
1/2 cup bittersweet chocolate chunks  
1/2 cup rolled oats  
to top: sea salt, sprinkles, pearl sugar!

Directions:

Preheat your oven to 350F. Line a baking sheet with parchment paper. Whisk together the flour, baking powder, soda, salt, and sugar. In a 2-cup measuring cup whisk together the maple syrup, vanilla, and olive oil. Add to the dry ingredients and beat until almost together. Add chocolate chips and strawberries. Mix until combined. Scoop the dough using a 1/4 cup measuring cup or ice cream scoop. Place on the prepared baking sheet. Flatten slightly and sprinkle with salt. Bake for 20-25 minutes or until set.