**Dark Chocolate Almond Blondies**

Ingredients

* 1/2 cup almond butter
* 1/4 cup melted coconut oil
* 3/4 cup coconut sugar
* 1 egg
* 1 tbsp vanilla extract
* 1 cup almond flour
* 1 tsp baking soda
* 1/2 tsp kosher salt
* 1/2 cup chopped dark chocolate

Instructions

* Preheat oven to 350 degrees F.
* Put the almond butter, coconut oil, coconut sugar, egg, and vanilla in a large bowl. Whisk until smooth and well combined.
* In a separate bowl, combine the almond flour, baking soda, salt, and chocolate. Add this to the wet ingredients and mix well.
* Spray a square baking dish with cooking spray and spread the batter evenly in it. Bake for 20-25 minutes until a toothpick inserted in the center comes out clean.
* Allow to cool completely and cut into 16 squares.