

*From Gluten-Free Nosh at [www.glutenfreenosh.com](http://www.glutenfreenosh.com)  
Please refer to web site for full story and information about the recipe:  
<http://wp.me/pGgB6-ju>*

## **Brown Sugar Blondies, Gluten-Free and Dairy-Free** *(gluten-free, dairy-free)* By Gluten-Free Nosh

### **Ingredients:**

- 1 cup gluten-free flour:
  - 1/3 cup brown rice flour*
  - 1/3 cup sorghum flour*
  - 1/3 cup tapioca starch*
- 1/2 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1/8 teaspoon salt
- 1 cup packed brown sugar
- 1/4 cup coconut oil, melted
- 1/4 cup applesauce
- 1 egg
- 1 teaspoon pure vanilla extract
- 1/2 cup dairy-free dark chocolate chips

### **Method:**

1. Preheat oven to 350 degrees. Spray an 8 x 8-inch pan with nonstick cooking spray and line with parchment paper, covering the bottom and the sides.
2. Combine gluten-free flours, baking powder, baking soda and salt in a large bowl and whisk together with a fork to combine.
3. Beat brown sugar with coconut oil, applesauce, egg and vanilla in the bowl of a stand mixer at medium speed. Decrease the speed and add flour mixture. Mix until combined, stir in chocolate chips and pour batter into pan.
4. Bake at 350 degrees for 30 minutes or until the top is firm to the touch, the blondies slightly pull away from the edge of the pan and a toothpick inserted in the center comes out clean.
5. Cool to room temperature and then put pan in the refrigerator, so the blondies will be easier to cut. When chilled, lift out the blondies by the sides of the parchment paper. Place the parchment paper and the blondies on a cutting board and cut into 25 squares.

**Yield:** 25 squares