



Dark Chocolate Almond Butter Cookie Bars

Prep Time: 15 minutes

Bake Time: 25 minutes

Yield: 1 dozen

Ingredients

1 cup almond butter (unsalted, unsweetened)

½ cup dark brown sugar

½ cup honey

1 large egg

2 tablespoons almond flour

1 teaspoon baking soda

¼ teaspoon kosher salt

2 ounces chopped 100% chocolate

½ cup whole roasted sea salt almonds

Preparation

1. Preheat oven to 350°F. Line an 8x8 baking pan with parchment paper.
2. Mix the almond butter, sugar, honey, egg, almond flour, baking soda, salt and chocolate together in the bowl of a stand mixer or in a medium bowl with a hand mixer.
3. Press dough evenly into the baking pan and top with roasted almonds.
4. Bake for 20-25 minutes, until set
5. Remove from oven and cool, then cut into 12 bars.

Nutrition facts per serving (1 cookie): 276 calories/25g carbs, 8g protein, 16g fat, 3.5g fiber

Recipe provided by Chef Teresa Hansen www.chefhansen.com