

# Butterscotch Blondies

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Servings: 9     Difficulty: easy

## Ingredients:

- 1 egg
- 1 stick softened butter
- 1 C GF 1:1 baking flour (*Bob's Red Mill 1:1* in the blue bag is my go-to!)
- 1/2 C coconut sugar (can sub brown sugar)
- 1/2 C maple syrup
- 2 tsp pure vanilla extract
- 1/4 tsp baking soda
- 1/8 tsp salt
- 1/2 C butterscotch chips (can sub white chocolate chips, or do half and half! *Note\* butterscotch chips are not generally Celiac safe. Hershey's are though, and I have tested them with my Nima to make sure!*)

## Directions:

1. Preheat oven to 350°F and line an 8×8 baking dish with parchment paper, set aside
2. Cream butter, syrup & sugar by beating on medium-high for 2 minutes
3. Add eggs and vanilla, mix until well combined
4. Mix dry ingredients in a separate bowl, once mixed well add to wet

ingredients and beat again until well incorporated

5. Lastly, fold in your butterscotch chips (I added white chocolate chips in mine too!)



6. Pour into parchment lined baking dish and bake for 35-45 minutes, covering with foil after 20 minutes to prevent the top from browning

*Please tag me on instagram @celiacsweetie if you make this, or comment on this blog– I would love to see your recreations! Also please reach out if you have any questions about the recipe.*

*xo, Celiac Sweetie*