

*These White Chocolate Double Strawberry Blondies are a fun way to elevate the classic blondie while being gluten-free, naturally sweetened, and dairy-free friendly.*

**prep time: 10 min | Cook Time: 25 min | Servings: 8**

## Ingredients

- 1 cup oat flour
- ½ cup GF baking flour
- ⅓ cup pure maple syrup
- ¼ cup drippy natural peanut butter
- ¼ cup plant based or regular milk
- 1 egg
- 2 tsp vanilla extract
- ½ tsp baking soda
- ¼ tsp baking powder
- ¼ tsp salt
- 2-4 Tbsp freeze dried strawberries (creates the pink color in batter)
- ½ cup white chocolate chips
- ½ cup sliced fresh strawberries
- Juice of ½ lemon + zest



**Optional garnish** Additional freeze dried strawberries

## Directions

1. Preheat the oven to 350 degrees and line an 8x8 inch baking pan with parchment paper. \*Tip - leave some of the paper hanging over the edges for easy removal.
2. In a food processor, pulse 2-4+ Tbsp freeze dried strawberries until you get a powder like consistency.
3. In a bowl, whisk the dry ingredients (flours, baking soda and powder, salt, freeze dried strawberry powder).
4. In a separate bowl, whisk the wet ingredients (maple syrup, peanut butter, milk, egg, vanilla extract, juice of ½ lemon and zest).
5. Stir the wet mixture into the dry mixture until well combined.
6. Fold in the white chocolate chips and strawberries until everything is combined - do not overmix! I stop as soon as I no longer see flour chunks in the batter. The batter should be a thick consistency.
7. Pour the batter into the prepared pan, smoothing out the top in an even layer.
8. Bake for 20-25 minutes, or until the edges are golden brown and the center is set and lightly golden. Resist the urge to overbake! \*Hence, what makes a blondie a gooey blondie!
9. Remove from the oven and allow to cool in the pan before slicing into squares.

## Notes

- The more freeze dried strawberry powder you use, the more your batter will be pink! Just make sure that the batter doesn't become too dry so may have to add 1 Tbsp of milk for desired batter consistency.