



Grain-Free Tahini Blondies with Salted Coffee Caramel

Gluten-Free, Grain-Free, Nut-Free

Ingredients:

Blondies

- 1 bag of **Otto's Naturals Ultimate Cookie Mix**
- ½ cup (1 stick) melted butter
- 1 teaspoon vanilla
- 1 egg (or flax egg: 1 Tbsp flax meal + 3 Tbsp water)
- ½ cup tahini
- 1 teaspoon cinnamon

Coffee Caramel

- ¼ cup (½ stick) unsalted butter
- 1/3 cup coconut sugar (precisely 70 grams)
- 1 Tablespoon maple syrup
- 1 teaspoon instant coffee crystals
- ¼ cup coconut milk
- ¼ teaspoon fine salt

Garnish

- Maldon Flakey Sea Salt

Instructions

1. Preheat oven to 350°F.
2. Combine Ultimate Cookie Mix, melted butter, vanilla, egg, and tahini in a bowl.
3. Pour half of the mix into a parchment-lined 8x8-inch pan and carefully mold the mix into all the corners of the pan. Remove parchment & mix and place in the freezer for 30 minutes.
4. Pour the other half of the cookie mixture into the parchment-lined pan. Bake for 25 minutes. Let cool.

5. While the first layer is cooling, make the caramel: Heat a saucepan over medium heat and add butter, sugar, syrup, and instant coffee. Let sit for about 30 seconds and stir until ingredients are combined and begin to form a sticky caramel-like consistency. Add coconut milk and fine salt. Stir for 1 more minute.
6. Remove from heat and pour into a glass measuring cup. Let cool for 2-3 minutes.
7. Pour caramel over the first layer of baked blondie. Remove frozen blondie mixture from the freezer and place it on top of the caramel.
8. Bake for 25-30 minutes, or until the edges are golden brown.
9. Remove from the oven and sprinkle on Maldon Sea Salt.
10. Let cool. Enjoy!