



Almond Bliss Chocolate Chunk Cookie Bars

Ingredients:

- ½ cup oil
- ½ cup sugar
- 3 eggs
- 2 tbsp applesauce
- ¼ tsp salt
- 3 cups almond flour
- ½ cup chocolate chunks (or more to taste)

Instructions:

1. Prepare the batter:

- In a mixing bowl, whisk together oil, sugar, eggs, applesauce, and salt until smooth.
- Stir in almond flour until a creamy batter forms.
- Gently fold in chocolate chunks.

2. Choose your cooking method:

✓ Oven Method:

- Preheat oven to 350°F (175°C).
- Grease or line a baking dish with parchment paper.
- Spread batter evenly in the dish and bake for 30 minutes, or until a toothpick inserted in the center comes out clean.
- Cool before slicing into bars.

✓ Slow Cooker Method:

- Line the slow cooker with parchment paper, leaving extra on the sides to create a parchment sling for easy removal.

- Pour batter into the lined slow cooker and smooth the top.
- Cover and cook on low for 2 hours.
- Remove the lid and continue cooking for 30 minutes, until the edges begin to brown.
- Lift out using the parchment sling and transfer to a wire rack to cool.

✓ Betty Crocker Pizza Maker:

- This gadget bakes the bars beautifully! Follow the manufacturer's baking guidelines.

3. Optional: Make-ahead dough

Roll batter into balls and freeze to bake later when your oven is Passover-ready.



Customization Tip: No chocolate? Chopped nuts work beautifully too—get creative!

Storage:

Cool completely before slicing into bars. Freeze in an airtight container for a convenient sweet treat anytime!