

# Pecan Pie Blondies

THM-Friendly: S

Preheat the oven to 350. Line an 8x8" pan with parchment paper.

In a mixing bowl, combine:

- 1 cup THM [Baking Blend](#)
- 1 cup [almond flour](#)
- 1 tsp. baking powder

Mix well. Then add in:

- 1 cup [Brown Swerve](#)
- 2 eggs
- 1/2 cup butter, softened
- 1 tsp. [vanilla](#)

Mix until combined. Add in:

- 1/2 cup on-plan chocolate chips

Spread onto parchment in the pan and bake for 20-25 minutes.



Meanwhile, in a small skillet, heat until boiling, stirring constantly:

- 1/2 cup melted butter
- 1/4 cup on-plan maple syrup (sugar-free like RXSugar or THM Maple Syrup THC page 480)
- 2/3 cup [allulose](#)

Let boil for just one minute. Watch it closely so it does not burn. Remove from heat and add:

- 1 Tbsp. half and half or heavy cream
- 1/2 tsp. xanthan gum (possibly not needed)
- 2 cups chopped pecans
- 1 tsp. vanilla

Pour over the crust and store in the fridge.

enJOY!

