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| **Coconut Almond Bars**  Crust:  1/2 C. Coconut Sugar  1/3 C. Butter  1 C. Almond Flour  2 Tbsp. Ground Flax Seeds  2nd Layer:  2 eggs  1/2 C. Honey  2 Tbsp. Almond Flour  1 tsp. Baking Powder  1 tsp. Vanilla  1/2 tsp. Salt  1 C. Unsweetened Shredded Coconut  1/3 C. Lily’s Chocolate Chips (sweetened with Stevia)  Chocolate Drizzle:  1/3 C. Lily’s Chocolate Chips  1 tsp. Coconut Oil | Directions:  Heat oven to 350° and spray 9x9 square pan with non-stick oil.  Make crust by adding butter and sugar then all other ingredients. Press in to pan and bake for 12 minutes.  Meanwhile, prepare the second layer by beating eggs and then add all remaining ingredients. Mix well and pour over crust.  Bake for 20 minutes or until golden brown. Cool completely before adding chocolate drizzle.  Melt chocolate chips with oil and drizzle over cooled bars with a spoon.  Enjoy! |
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| **Date Bars**  4 eggs  2 C. Coconut Sugar  1 ½ C. Brown Rice Flour  2 tsp. Baking Powder  10 Tbsp. Unsweetened Coconut Milk  3 C. Chopped Walnuts  3 C. Chopped Dates  1 tsp. Salt | Directions:  Heat oven to 350° and spray and flour a 9 x 13 cake pan.  Bake bars for 30-45 minutes or until knife comes out clean.  Cut bars in to squares and enjoy! |