



GOLDEN DOOR®

WHITE BEAN TAHINI BLONDIES

Recipe by: Pamela Salzman

YIELD: MAKES 8X8 PAN

INGREDIENTS

¼ cup unsalted butter or unrefined virgin coconut oil, melted + extra for greasing the pan	1 teaspoon pure vanilla extract
1 ½ cups cooked white beans, or 1 15-oz can drained and rinsed	1 teaspoon aluminum-free baking powder
½ cup tahini (raw or roasted)	¼ teaspoon sea salt
2 large eggs	¾ cup semi-sweet chocolate chips, divided
2/3 cup muscovado sugar or brown sugar	6 Tablespoons unsweetened shredded coconut
	6 Tablespoons chopped pecans

METHOD

Preheat oven to 350 degrees.

Grease an 8 x 8 –inch pan with butter or coconut oil and line with unbleached parch-ment paper.

In the bowl of a food processor fitted with the metal blade, add the melted butter, white beans, tahini, eggs, sugar, vanilla, baking powder and sea salt. Process until smooth. Stir in ¼ cup chocolate chips. Pour batter into prepared baking dish.

In a medium bowl, mix together remaining ½ cup chocolate chips, shredded coconut and chopped pecans. Spread evenly on top of batter and press lightly into batter.

Bake for 35-40 minutes or until cake springs back when pressed in the center. Cool completely on a wire rack before cutting.

Refrigerate leftovers. (Even more delicious cold.)