



Dark chocolate and raspberry blondie

What can I say? Yum. Serves 16. Per serve: Cal: 126; Fat: 11.2g; Pro: 4.4g; Carbs: 1.4g

Serves: 16, Prep time: 00:10, Cook time: 00:18

Instructions

Preheat oven to 170 degrees Celcius and line a square ebaking tin with baking paper (or use silicone).

In a mixing bowl (food processor), blend butter, cottage cheese*, eggs, vanilla, almond meal, baking powder and stevia until blended.

Fold in the raspberries (can be from frozen) and broken chocolate pieces.

Pour mixture into the baking dish and bake 18-20 minutes until golden on top and a knife comes out clean.

Allow to cool before slicing into pieces.

**Can use cream cheese (not accounted for in nutritional information) - I just had cottage cheese on hand.*

Ingredients

- 50 grams Butter, salted, soft
- 100 grams Cottage cheese
- 2 Eggs
- 1 teaspoon Unsweetened vanilla extract
- 1.75 cups Almond meal
- 2 teaspoon Baking powder
- 3 tablespoon Equal Natural Sweetener (Stevia)
- 0.5 cups Frozen raspberries
- 50 grams Dark chocolate (i.e. 90% Lindt), chips or broken
- 0.5 teaspoon Salt, Himalayan