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# VEGAN BLONDIES

## INGREDIENTS:

- 1 can navy beans, rinsed (save the liquid from the can, you will use it below)
- 1 cup whole wheat flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup brown sugar
- 1/2 stick plant butter
- 2-3 tablespoon vanilla
- 1 cup brown sugar
- 1/2 cup pecans
- 3 tablespoon aquafaba



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## DIRECTIONS:

1. Preheat oven to 350F
2. Line an 8x8 baking pan with parchment paper, letting it hang just over the edges. Spray with non-stick spray.
3. Melt butter in a small saucepan over low-medium heat. Once melted, remove from heat and stir in sugar until combined.
4. In a small bowl, whisk aquafaba until slightly frothy.
5. Combine butter and sugar mixture with all other ingredients in a mixing bowl. Add in aquafaba and stir just until combined.
6. Bake for 20-25 minutes, until a toothpick inserted comes out dry.
7. Allow to cool for 15-20 minutes, then cut into squares and enjoy!
8. You can add butterscotch morsels too, but remember they may not be vegan if they are made with milk.