



Chocolate Cinnamon Spice Blondies



ingredients

- 2 cups flour
- 1 tsp baking soda
- 2 sticks of butter
- 1/2 cup Splenda Brown Sugar or other brown sugar alternative
- 2 eggs
- 1/2 cup Truvia Baking Blend or other white sugar alternative
- 2 teaspoons LorAnn Cinnamon Spice Bakery Emulsion
- 1 teaspoon Madagascar vanilla
- 8 oz bag of sugar free chocolate chips

directions

1. In a mixing bowl, cream the butter and sugars together.
2. Add eggs, cinnamon spice emulsion and vanilla. Beat well.
3. Shift the flour and baking soda together.
4. Mix the flour mixture into the creamed mixture.
5. Stir in the chocolate chips.
6. Spread into a greased 9x13 baking pan.
7. Bake at 325 degrees for 25-30 minutes.