

## **Chocolate Chocolate Chip Bars GF (Passover)**

3 1/2 cups (400 grams) firmly packed blanched almond flour

1/2 cup (70 grams) potato starch (NOT potato flour, this is a completely different ingredient and your recipe will not turn out properly if you use it)

1 cup (200 grams) white granulated sugar

2 packets vanilla sugar or 2 teaspoons vanilla extract

1 teaspoon ground cinnamon

1/2 teaspoon salt

2 tsp baking powder

3 eggs

4 tablespoons oil

3/4 cup (127.5 grams) chocolate chips

Topping

1 1/2 cups chocolate chips (270-280 grams) chocolate chips

1 teaspoon coconut oil

Preheat oven to 350F/180C.

Line a 9 x 13 inch (23 x 33 cm) pan with parchment paper.

Place almond flour and potato starch in large bowl and add vanilla sugar, salt, cinnamon and baking powder and stir well together. Add chocolate chips and combine. Add eggs and oil to bowl. Stir well. Dough may be crumbly. You should not need more oil - using your hands (I use gloves) squeeze dough together until it's well combined and a soft dough is formed. It starts off crumbly but once you work the dough it should be fine and smooth.

Using oiled hands or oiled gloves, pat dough into lined pan evenly.

Bake 18-23 minutes or until golden brown and a wooden toothpick comes out clean.

Remove from oven and shake the additional chocolate chips and coconut oil on top of the whole pan as evenly as possible and place back in oven for about 1-2 minutes. When you remove the pan from the oven the chocolate chips will look melty. Take a spatula or knife and swirl all over the top to coat the whole pan of cookies. Let finish cooling completely before serving. Chocolate will harden. Cut into bars.