



Chocolate Chip Cookie Bars

Use this new organic, gluten-free, grain-free alternative, made from a vegetable root, to add protein and fiber to these chocolate chip delights.

Ingredients

- ½ cup (1 stick) butter, softened
- ½ cup brown sugar or ¾ cup coconut sugar
- 2 eggs, large
- 1 teaspoon vanilla
- 1 cup [Pamela's Tiger Nut Flour](#)
- ½ teaspoon baking soda
- ½ teaspoon salt
- ⅔ cup dark chocolate chips
- ¼ cup roasted pumpkin seeds or ¼ chopped pecans, or both (optional)

Directions

Preheat oven to 350°F. Grease a 9 x 9-inch baking pan or line it with parchment paper and then spray with nonstick cooking spray.

In a large bowl, mix together butter and sugar until creamy. Beat in eggs and vanilla. Add Tiger Nut Flour, baking soda, and salt, and mix completely. Fold in chocolate chips and pumpkin seeds or pecans, if using. Put cookie dough into prepared pan and spread it evenly to the edges. Bake for 17 to 20 minutes, until edges of dough are pulling away from the sides of the pan, and top holds when gently touched. Let cool completely before cutting.

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