

Raspberry Streusel Bars (Vegan)



Crust:
2 cups blanched almond flour
¼ teaspoon sea salt
2 tablespoons coconut oil
1 tablespoon vanilla extract
1 tablespoon water

Filling: 1 cup raspberry jam

Streusel Topping:
¼ cup coconut oil
¼ cup blanched almond flour
2 tablespoons xylitol (or sugar)
½ teaspoon sea salt
1 cup walnuts, chopped
½ cup unsweetened shredded coconut

Pulse crust ingredients in a food processor until dough forms a ball. Press dough into an 8" x 8" baking dish. Bake at 350° for 12 minutes.

Spread raspberry jam over warm crust.

Pulse oil, flour, xylitol and salt in a food processor until creamy. Briefly pulse in walnuts and coconut; leaving coarse. Sprinkle streusel topping over raspberry jam. Bake at 350° for 15 minutes. Cool for 10 minutes then refrigerate for 2 hours to set up.

Recipe submitted by
Natasha Seacrest
Office Products Manager



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