

# Gluten Free Fluffy Nutty Blondies

familytable

Mishpacha

Recipe By Family Table Staff



Cooking and Prep:  25  
m

Serves:  12

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Pescetarian,  
Gluten Free

Source: Family Table by  
Mishpacha Magazine

These aren't classic blondies (although, having neither made nor tasted blondies in at least 25 years, I'm no longer entirely sure what they taste or look like anymore) but I think these are a good Pesach substitute, especially for those of us who use very few manufactured ingredients on Pesach. *A Cooks Compete Winner by D. Aschkenasy.*

## Ingredients (5)

### Main ingredients

- 12 ounces (340 grams, or 4 cups) pecans
- 2 cups sugar
- 1/2 cup potato starch
- 1/2 teaspoon salt
- 6 large egg whites or 1 cup **Haddar Egg Whites**, lightly beaten

## Start Cooking

### Make the Blondies

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Coarsely chop two cups of pecans. Pulse the other two cups of pecans in the food processor, along with the rest of the dry ingredients, until finely ground but not a paste.
3. Stir in the lightly beaten egg whites, then the chopped pecans.
4. Pour into a Gefen Easy Baking Parchment paper lined brownie pan and bake for 17–20 minutes, till baked through. Remove from oven and cut into bars when slightly cooled.