

Toll House Bars (Gluten Free)

Recipe By Yeshiva Me'on

HaTorah



Cooking and Prep:  50
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Serves:  48

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Gluten Free

Source: Family Table by

Mishpacha Magazine, ArtScroll

This one-bowl recipe is a winner. So simple, just hand the recipe to your kids and you can tackle the “serious stuff!” -A quick and easy way to fill the cookie jar.

Ingredients (9)

Main ingredients

- 1 and 1/2 cups brown sugar
- 1 and 1/2 cups sugar
- 6 eggs
- 1 and 1/2 cups oil
- 4 and 1/2 teaspoons vanilla sugar

4 and 1/2 teaspoons **Haddar Baking Powder**

1 and 1/2 cups potato starch

7 ounces (200 grams) ground nuts

1 cup **Glicks Chocolate Chips**

Start Cooking

Prepare the Bars

Yields 48 Squares

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Lightly grease two 9x13 pans.
2. Using an electric mixer, beat together sugar and eggs until thick and light in color. Add remaining ingredients.
3. Pour batter into prepared pans.
4. Bake for 45 minutes. When cool, cut into 3x2 bars.

Credit

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