

# Healthy Recipe of the Week

*Use Organic ingredients whenever possible.*

## Ooey Gooey Chocolate Chip Pumpkin Bars

From [www.paleomg.com](http://www.paleomg.com)

¾ cup pumpkin puree  
½ cup butter or ghee or coconut oil, melted  
1 egg, whisked  
1 teaspoon vanilla extract  
1 cup almond flour  
¼ cup tapioca flour  
1 cup coconut sugar  
1 tablespoon pumpkin pie spice  
½ cup dark chocolate chips (I used enjoy life mini chocolate chips)

1. Preheat oven to 350 degrees F.
2. Grease an 8×8 glass baking dish with ghee, coconut oil or butter.
3. Mix all ingredients together in a large bowl until well combined.
4. Pour mixture into baking dish.
5. Bake for 30 minutes or until a toothpick comes out clean.
6. Let cool for 10 minutes before cutting and serving.