**Chewy Chipit Delights – RenataCollective.com**

Another recipe from a bygone time! A dear friend of mine gave me this chocolate-chip-cookie-in-a-pan recipe years ago and I have loved making and serving these squares ever since, evolving and adding to the deliciousness as time has gone by! Only a handful of ingredients, easy to make gluten and dairy free, 5 minutes to make and 20 minutes in the oven! As with all sweet treats, enjoy in moderation!

Prep Time: 5 Minutes / Bake Time: 20 minutes / Makes: 1 – 9”x13” pan, ~20 squares

Ingredients

* 1 Cup Butter or Vegan Butter/Margarine
* ½ Cup Brown Sugar
* ½ Cup Coconut Sugar – alternate: use 1 cup brown sugar total
* 1 teaspoon Vanilla
* 1½ Cups All-Purpose Flour – or Gluten Free Flour Blend (I use Bob’s Red Mill 1-to1.)
* ½ Cup Oat Flour – simply whirl oats in your food processor or blender to a flour consistency
* 1 Cup Chocolate Chipits – alternate: butterscotch or peanut butter chipits or a combination
* 2/3 Cup Chopped Nuts - optional

How It’s Made

* Preheat your oven to 350°F.
* Prep your 9”x13” baking pan by lining it with foil or parchment then greasing and breadcrumbing (use gluten free bread crumbs if making gluten free version).
* In a large bowl, cream the butter, or vegan butter/margarine, and the sugars together.
* Add the vanilla and stir to mix in.
* Add in the all-purpose flour, or gluten free flour, and the oat flour and stir to mix it all together.
* Add in the chocolate chips and stir to mix in.
* Spoon the batter into your prepared pan and spread out evenly to the sides.
* Bake for 20 minutes, check them, they should be nicely browned.
* Remove from oven and cool completely. Cut into squares of your size choice – I find 20 works well.
* Store the squares in an air-tight container on your countertop These squares freeze well!

Enjoy!

*Renata Richardson is a certified culinary nutrition instructor and honours graduate from the Academy of Culinary Nutrition. The Toronto-based chef is also a monthly food columnist with the Metroland Media Group, workshop presenter, recipe developer and tester, cookbook contributor and published recipe author. Visit*[*renatacollective.com*](mailto:renatacollective.com)*and on Instagram @renatacollective, for more recipe inspiration and to sign up for a weekly newsletter update or email*[*renata@renatacollective.com*](mailto:renata@renatacollective.com)*for more information.*