



Tahini Cookies

SERVINGS: 20 COOKIES

GLUTEN FREE & VEGAN

Recipe from minimalistbaker.com

Ingredients

- 1/2 cup tahini, unsalted and smooth
- 1/2 cup maple syrup
- 1.25 cup almond flour
- 3/4 cup tapioca starch
- 1/2 tsp baking soda
- 1/2 tsp sea salt
- 1/4 cup sesame seeds

Instructions

- Preheat the oven to 350 F and line a baking sheet with parchment paper.
- To a medium mixing bowl, add tahini and maple syrup. Use a whisk to thoroughly combine. Next add the almond flour, tapioca starch, baking soda and salt to the tahini mixture. Use a wooden spoon or spatula to mix well.
- Place the sesame seeds into a small bowl and set it nearby. Use a tablespoon or small cookie scoop to scoop the dough, then roll them into near perfect balls before gently rolling each ball in the sesame seeds and placing them 2 inches apart on the baking sheet.
- Gently press down on the balls to flatten slightly. Cookies won't spread much, so 20 cookies should fit on a standard size baking sheet.
- Bake in the oven for 12-15 minutes until golden. Let cool for 5 minutes on cooling rack and enjoy!

NOTES: Store leftovers covered at room temperature up to 3-4 days, or in the freezer up to 1 month. Enjoy at room temperature for best texture.

PREP: 10 MINS **COOK:** 12 MINS **TOTAL:** 22 MINS



**Turnpaugh
Health**

Erika Lundgren

Functional Nutritionist
erika@turnpaughwc.com
717.795.9566
