

Tahini Cookies

Bialik College Kitchen Garden Program



Ingredients:

- 3 cups plain flour plus extra for rolling
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 cup unsalted butter, softened
- 1 cup well stirred tahini
- 2 teaspoons vanilla
- 3/4 cup dark brown sugar
- 3/4 cup caster sugar
- 1 large egg

Equipment:

- trays x 2
- whisk
- electric mixer
- wire racks
- metric measuring cups & spoons

Method:

1. Preheat oven to 175C.
2. Line 2 trays with baking paper.
3. In a bowl, mix together flour, baking powder and salt.
4. In a bowl of an electric mixer with paddle fitted, beat butter, tahini and vanilla on medium speed until no streaks of butter are visible. (3 minutes)
5. Add both sugars and beat to combine.
6. Reduce speed to low and beat in half of the flour mixture.
7. Add egg and beat, then add remaining flour mixture.
8. With lightly floured palms, roll tablespoons of dough into balls. Place them spaced apart on trays.
9. With two fingers, gently but firmly press each dough ball to flatten slightly and create indentions.
10. Bake, rotating trays halfway through, until cookies are golden brown, about 14 minutes.
11. Transfer to a wire rack and let them completely cool.