

GLUTEN FREE THURSDAY: HONEY TAHINI COOKIES WITH SESAME SEEDS

Ingredients:

Difficulty: Easy

(makes 15 cookies, each 20 gr., about 1 tbsp)

1 1/2 cups / 3 dl + 4 tbsp / 150 gr. almond flour

1/2 tsp baking soda

A pinch of salt

1 tsp vanilla sugar (or vanilla extract)

1/3 cup / 5 tbsp + 1 tsp / 90 gr. tahini

1/3 cup / 5 tbsp + 1 tsp / 102 gr. honey

1/2 cup / 1 dl. + 1 tbsp + 1 tsp / 75 gr. sesame seeds

Instructions:

1. In a medium mixing bowl, put almond flour, baking soda, salt and vanilla (check step 2 if you are using vanilla extract). Whisk.
2. In a separate, smaller mixing bowl, put tahini and honey (and vanilla extract, if you are using this instead of vanilla sugar) and mix until they are smoothly incorporated.
3. Add tahini mixture to dry ingredients and fold until the dry/wet ingredients mixture is smooth.
4. Make balls of 20 gr. / about 1 tbsp each. Roll these balls in sesame seeds to cover them with seeds as much as possible. Put sesame covered balls on a baking sheet with baking paper on and press gently to make them rather flat. Put these in the fridge to chill for at least 30 minutes, up to 2 hours.
5. Preheat the oven to 175C.
6. When oven is heated and cookies are chilled, put each batch one by one in the oven, in medium rack and bake for 10 minutes. Afterwards, take them out of the oven and let them cool so that they get hardened, before serving. Enjoy!!