Sesame Tahini Cookies

Amount 24-28 cookies

Ingredients

- 1 1/4 cup all-purpose flour
- 1/2 baking powder
- 1/4 tsp salt
- 1/2 unsalted butter, softened
- 1/2 cup sugar
- 1/2 cup tahini
- 1 tbsp honey
- 1 tsp vanilla extract
- 1/4 cup sesame seeds
- 2 tbsp raw sugar (optional)

Steps

1. In a medium sized bowl, whisk together the flour, baking powder, and salt.
2. In another bowl, combine the butter, sugar, tahini, honey and vanilla until well blended.
3. Add the flour in 2 additions, mixing slowly but surely.
4. Stir in the sesame seeds and when those look combined into the dough, dump the dough onto a sheet of plastic wrap or parchment paper and flatten slightly.
5. Wrap tightly and chill in the fridge for about an hour or so.
6. When the dough is chilled, preheat oven to 350F and move oven racks to the middle.
7. Pour the raw sugar into a small dish and roll out a spoonful of dough, dip into the raw sugar and slightly flatten each ball before setting them onto a silpat or parchment-covered baking sheet.
8. Fill 2 sheets with cookies (don’t worry, the cookies will not spread) and bake for 12-14 minutes until slightly golden and crackly. Cool cookies completely on sheets before transferring, as the cookies are very delicate out of the oven.