

Tahini Cookies

It's a good thing I snapped a photo as soon as these cookies came out of the oven, otherwise, it would have been a missed opportunity. The only effort in these yummy bites is in the patience needed to allow the dough to chill. Adapted from Aran Goyoaga

Makes 12 cookies

Ingredients

- 6 tablespoons (85 g) vegan butter, melted and cooled (I like miyoko's cultured vegan butter)
- 1/3 cup (90 g) well-stirred tahini
- 1/2 cup plus 2 tbl (135 g) coconut sugar
- 3 tablespoons (35 g) plant milk (I like MALK almond milk)
- Dash of vanilla powder or 1 teaspoon vanilla extract
- 1 cup plus 1 tablespoon (150 g) buckwheat flour
- 1 1/4 teaspoons kosher salt
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground cinnamon
- 2 ounces (55 g) 70% chocolate, coarsely chopped

Directions

1. In a large bowl, whisk together the butter, tahini, and both sugars for 1 minute. Add the oat milk and vanilla extract.
2. In a medium bowl, stir together the buckwheat flour, salt, baking powder, baking soda, and cinnamon. Add into the butter mixture and stir together using a wooden spoon or spatula. Fold in the chopped chocolate until it's thoroughly mixed. I get my hands in the dough if it feels too hard to mix with a spoon. You could

refrigerate the dough as is in the bowl for one hour and portion before baking or as I did— Use an ice cream scoop, portioning dough directly onto a parchment-covered baking dish and place in the freezer for 30 mins.

3. Preheat oven to 350F.
4. Bake the cookies for 13 to 15 minutes (rotate halfway if needed) until the edges are set but the middle feels soft. They should be lightly golden brown. These cookies will continue to harden as they cool so best to slightly under bake them.
5. Let the cookies cool on the baking sheet for at least 10 minutes or until you can lift them up without falling apart. Store cookies in an airtight container for up to 5 days.