

Tahini Snickerdoodles

I've shared her recipes before and they are always spot on. Aran Goyaga knows her stuff when it comes to gluten free baking and these cookies are no exception. Here is my adaptation to her Sesame Snickerdoodles.

Ingredients

- 6 T Vegan Butter
- $\frac{1}{4}$ cup of Tahini
- $\frac{3}{4}$ cup of sugar- I use coconut or maple, if using normal sugar replace $\frac{1}{4}$ cup of it with brown sugar
- A pinch or two of vanilla powder or 1 tea of vanilla extract
- Egg replacer for 1 egg
- $\frac{3}{4}$ cup of light buckwheat or sorghum flour
- $\frac{1}{4}$ cup of potato starch
- $\frac{1}{4}$ cup of almond flour
- 1 $\frac{1}{2}$ t of baking powder
- $\frac{1}{2}$ t of sal
- $\frac{1}{2}$ t of cinnamon
- 2 T sugar
- $\frac{1}{2}$ t of cinnamon
- 2 T of sesame seeds, lightly toasted in a pan over low heat

Directions

1. Preheat the oven to 400 degrees.
2. You'll want to use your stand or hand mixer for combining the butter, tahini, sugar, vanilla, egg replacer. Whip until light and fluffy.
3. Measure out dry ingredients in a separate bowl and whisk

to combine. Add them to the wet ingredients and blend until smooth. Place the bowl into the fridge for a minimum of 15 minutes.

4. Line a baking sheet with parchment paper.
5. In a small bowl combine the remaining sugar, cinnamon, and sesame seeds.
6. Using a small scoop or your hands portion the dough into small balls, rolling each one in the sugar-seed mixture and placing onto the baking sheet. Leave about 3 inches as they do spread.
7. Bake 8-10 mins, only until the edges are crispy but the centers are soft. Leave cookies on the pan to cool for at least 10 mins. Moving them any sooner will cause them to break apart.

These delightful cookies keep quite well if they are stored in an airtight container, out of sight ☐