

Chocolate Chip and Tahini Cookies

(dairy-free, nut-free and gluten-free!)

ingredients

3/4 cup tahini paste

3/4 cup white sugar

1/4 rice flour

1 large egg

1 teaspoon vanilla extract

1/2 cup dark chocolate chips

method

1. Preheat the oven to 350°F
2. Combine tahini paste, white sugar, brown sugar, egg and vanilla extract in a large bowl. Fit a hand mixer with the double beater attachments and blend the dough on low to medium until completely combined. The batter should look a little loose but will come together easily when squeezed in your fist.
3. Fold in chocolate chips.
4. Line a sheet pan with aluminum foil. Using a tablespoon sized scoop, drop the dough onto the pan in rows, leaving roughly 1-2" between each ball of dough.
5. Bake for 10-12 minutes, until the bottoms of each cookie have lightly browned.
6. Remove from the oven and let rest on the sheet pan until cool enough to handle.

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