

## Tahini Almond Cookies

### A delicious cookie recipe for Hanukka

Prep time: 20min      Cook time: 10-15min

Ready in 30min    Yield: 25cookies

#### Ingredients:

- 1 cup (240g) whole sesame tahini
- ½ cup (100g) white sugar
- 1 large egg
- 1 tsp vanilla extract
- 1/8 tsp fine salt
- ¾ cup (100g) corn starch
- 1tsp baking powder
- 25 raw whole almonds



#### Instructions:

- Preheat oven to 180°C (355°F).
- Line large baking sheet with a parchment paper. Set aside
- In a large bowl, mix tahini, sugar, egg, vanilla extract and salt with a tablespoon until well combined
- Add corn starch and baking powder to the mixing bowl, stir together just until the mix is uniform
- Scoop the dough using a tablespoon and gently roll into walnut-sized balls
- Place the balls on the baking sheet, press an almond in the middle of each and flatten out slightly
- Bake for 10-15 minutes or until cookies start to look golden on top. Allow to cool completely before serving



#### Notes:

- Other nuts or sesame seeds can be used instead of almonds
- Perfect with a cup of green tea or hot water with mint leaves

Translated from: [http://www.oogio.net/gluten\\_free\\_tahini\\_almond\\_cookies](http://www.oogio.net/gluten_free_tahini_almond_cookies)

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