

SESAME COOKIES



Ingredients:

1 cup sesame tahini
1/4 cup almond flour
1/3 cup maple syrup
1/2 tsp pure vanilla extract
2 tsp Everyday Sweet Spice Mix
1/4 tsp salt
1/2 tsp baking soda
1 egg, whisked
2 tsp sesame seeds, plus extra for decoration

Directions:

1. Preheat oven to 350 degrees.
2. Prepare 2 baking sheets by lightly greasing with ghee or coconut oil or else lining with parchment paper.
3. In a medium mixing bowl, mix the ingredients together in the order listed. If the batter is too runny to shape, put it in the fridge for 5–10 minutes (but batter that's a little runny bakes nicely).
4. Shape batter into tablespoon-size balls or drop with a spoon onto the prepared cookie sheets. Leave a few inches between the balls, as they will puff up when they bake.
5. Lightly press down on the balls with a fork.
6. Sprinkle tops with extra sesame seeds.
7. Bake for 10–12 minutes, until they are firm enough to touch without your finger sticking.
8. Let them cool completely before removing from baking sheets and serving. Puffs will be soft when you eat them. Yum!