

1. Tahini and Almond Cookies, makes 12

This cookie has the makings of a wholesome, healthy snack but when drizzled with chocolate it becomes a decadent tasting treat!

INGREDIENTS

¼ cup almond butter
¼ cup tahini
2 cups almond flour
2 tbsp chia or sesame seeds
¾ cup pure maple syrup
½ tsp Kosher salt
2 tsp vanilla extract
2 oz semi-sweet chocolate

DIRECTIONS

2. Preheat oven to 350 °F. Cover a large baking sheet with a silicone baking mat or parchment paper.
3. Put all of the ingredients except the chocolate into a medium bowl and stir until smooth. Form the dough into 12 balls that are about 1 inch in diameter, rolling them between your palms. Space on the baking sheet and use the tines of a fork to press down firmly (alternatively press down with the palm of your hand).
4. Bake for 9 minutes or until the cookies darken and are cooked through.
5. Chop the chocolate into small pieces and put into a very small microwave safe bowl, such as a 4 ounce ramekin. Cook on HIGH in the microwave for 30 seconds, stir, and continue to cook in 30 second bursts, stirring after each one, until melted. Drizzle cooled cookies with melted chocolate. Allow to set before storing in a covered container.

Adapted by Rosemary Mark at www.getcookingsimply.com

Original recipe by <https://www.momskitchenhandbook.com/>