

Chocolate Tahini Biscuits

Ingredients

- 1 1/2 cups self-raising flour
- 1 cup tahini
- 1/2 cup coconut oil
- 1/2 cup sugar
- 3 tbsp cocoa powder
- 2 tsp vanilla
- pinch of salt
- 1/2 cup sesame seeds
- 1 cup chocolate chips (optional)

Method

1. Preheat oven to 180C / 350F
2. Mix butter, sugar, tahini, and vanilla.
3. Add cocoa powder and salt, then stir in flour and optional chocolate chips.
4. Roll dough into balls 1" in diameter and roll in sesame seeds.
5. Bake 8 minutes, then press flat with a spatula and bake a further 4 minutes.

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