

Tahini Chocolate Chip Cookies

Ingredients:

- 1 cup Mesquite Flour
- 1 cup Oat Flour
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon Himalayan salt or kosher salt
- 1/2 cup + 2 Tbsp (140 g) organic vegan unsalted butter
- 2.75 oz. well-stirred tahini (*I use [Soom Tahini](#).*)
- 1 Tbsp vanilla extract
- 1 cup tightly packed coconut sugar
- ¼ cup maple sugar (**You can substitute coconut sugar.*)
- 2 cups chocolate chips

Whisk together the flour, baking powder, baking soda, and salt in a medium bowl.

In the bowl of a stand mixer fitted with the paddle attachment, mix the cold butter and sugar on medium speed. Scoop down the sides of the bowl. Add the vanilla, and tahini. Scoop down the sides of the bowl.

Add in the dry ingredients and mix on low speed until well incorporated. Scoop down the sides of the bowl.

Add the chocolate chips all at once and nuts if using, and mix until the chocolate is evenly distributed on very low speed.

Transfer the dough and refrigerate for at least 3 hours. This step is important so the dry ingredients have time to absorb all the moisture, which keeps the cookies from spreading too much when baked.

When you are ready to bake, preheat the oven to 350°F. Line a baking sheet with parchment paper.

Use an ice cream scoop or a tablespoon to portion the cookie dough into balls and place them at least 3 inches apart on the prepared sheet pans.

Bake for 10- 12 minutes until the edges have set, but the centers are still gooey. Be careful not to over bake. ***Warning:** Every oven is different. Please keep an eye on your baking time. The cookies will look puffed when you pull them out of the oven but will fall and crack into the perfect cookies as they cool. Yours may require less or more time. The butter will re-solidify, which keeps the cookies together. Cool the cookies on the pan for 10 minutes, or until the edges and bottoms of the cookies feel firm to the touch and transfer to a cooling rack.

Notes:

- I use Miyoko's Organic Cultured Vegan Butter (unsalted) for its clean ingredients and rich, buttery taste. Trader Joe's sells this butter for the best price. Make sure **butter is cold/chilled**. Room temperature butter will result in an overly soft cookie.
- Singing Dog Vanilla makes my favorite vanilla extract. Since the vanilla extract is naturally organic, there is no need to pay extra for organic vanilla extract.
- Tahini tends to separate like natural nut butter—the oil floats to the top while the rest of the tahini stays at the bottom. For best results, you'll need to stir the tahini well before using it in this recipe.
- Cookie dough should always be set aside to chill in the refrigerator before it is baked. This allows the fat to solidify and keeps the cookies from spreading as they bake. It also allows for full hydration and avoid a gritty, flat cookie.
- I like to freeze the balls of cookies on a flat tray. Once the cookies are frozen, you can freeze them in a plastic bag. The baking time does not change for frozen cookies.
- To give your cookies a better presentation, hold back some of your mix-ins, chocolate chip, nuts, salt etc. Scoop out the dough and add additional mix-ins onto the top of each cookie.
- I like to add fleur de sel to the top of my cookies for a salty and sweet combination.