



SALTBUSH
ECO STORE

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5 ingredient tahini cookies

5 ingredients, 1 bowl, 15 minutes to these little pockets of deliciousness. Vegan and gluten, dairy and grain free so perfect for most dietary restrictions or lifestyle choices.

Cookies are not freezable but so simple to make. Mixture could be frozen if you wish.

INGREDIENTS

100gm Tahini
80gm Maple syrup
1/2 tsp Vanilla
1/4 tsp Bicarb soda
110gm Almond meal, fine

METHOD

Preheat oven to 165 degrees and line an baking tray.

Combine all ingredients, mixture will be sticky but should not be sloppy. Spoon into the lined tray with a little space between and press down with the back of a spoon. For ease, dip the spoon in warm water between each scoop and the batter will come off easier.

Bake for 10-12 minutes or until golden. Allow to cool on the tray before transferring to an airtight container. Cookies should keep for 5 days before going soft.

Sprinkle or roll in sesame seeds for some extra texture!

GLUTEN FREE VERSION

Replace the flour with **1 cup gluten free plain flour** and **1/2 cup of almond meal**. Up the **Rice flour** to 3 tablespoons.

Prepare as above however bake for 5 minutes less.



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Shop 52 Ellenbrook Central
11 Main Street Ellenbrook



