

CHOCOLATE COVERED SESAME TAHINI CHOCOLATE CHIP COOKIES

In the mood for something SWEET?
These VEGAN cookies won't disappoint!



INGREDIENTS



1 Cup
Sesame Tahini Butter



2 Tablespoons
Coconut Sugar



1/4 Cup
Maple Syrup



1 Egg OR 1 Flax Egg



1 Teaspoon
Vanilla Extract



1/2 Teaspoon
Baking Soda



1/2 Teaspoon
Pink Fine-grain Sea Salt



Ground Cinnamon



1/2 Cup
Dark Chocolate Chips



2 Bags (10oz)
Semi-sweet
Dark Chocolate

INSTRUCTIONS

COOKIE:

1. Preheat the oven to 350 degrees F. Line two baking sheets with parchment paper. Set aside.
2. Place all the ingredients in one bowl and with a hand mixer, beat on medium speed until well combined.
3. Gently fold in the chocolate chips using a spoon or spatula.
4. Use a cookie scooper or 2 tablespoons each to place dollops of the dough on each baking sheet, placing 6 cookies on each sheet spaced evenly apart. Transfer the sheet into the middle rack of your oven.
5. Bake each sheet for 8 minutes or, if needed, for one extra minute. Leave on the baking sheet for 5 minutes to cool and then transfer to a cooling rack.
6. Allow the cookies to completely cool before dipping them in the melted chocolate sauce described next.

CHOCOLATE COATING:

1. While the cookies cool, melt the two bags of chocolate chips in a double boiler over low heat OR in a heatproof bowl set over a pan of gently simmering water.
2. Stir frequently, using a rubber spatula, until completely melted and combined.
3. While wearing disposable gloves, dip each cooled cookie on the front side and back side of the cookie in the melted chocolate. Put each dipped in chocolate cookie on a baking sheet lined with parchment.
4. Place in the fridge for 30 minutes until the chocolate has set and is hard. Store at room temperature for up to 4 days.
5. Use a cookie cutter to cut these into heart shapes if you like. Enjoy with family and friends!