Sesame Tahini Cookies

Cook Time: 0 min   prep Time: 0 min   total Time: 0 min   servings: 0

Makes about 16-18 cookies

Ingredients:

- 1 cup oat flour
- 1/2 cup almond flour
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1/4 cup coconut oil
- 1/4 cup tahini
- 1/3 cup brown sugar
- 2 tablespoons honey (or maple syrup)
- 1/2 tsp orange blossom water
- 1/3 cup sesame seeds
- 1/2 cup orange jam

Instructions:

1. Pre-heat the oven to 350F or 160C. Prepare a baking sheet with parchment paper and set aside. Have the sesame seeds ready in a shallow bowl.
2. In a medium bowl mix together the oat and almond flours with the baking soda and salt.
3. In a separate small bowl mix together the tahini, coconut oil, honey and orange blossom water. Add the wet mixture to the flour mixture and mix to combine If the mix seems too dry add a tablespoon of water. Only add the other tablespoon if the mix still seems dry. You want the dough to hold together, and not be crumbly.
4. Roll the dough into about 16 1 inch balls, then roll into the sesame seeds, before placing on the baking sheet 2 inches apart. Using your finger or the handle of a wooden spoon, make a hole in centre of each cookie. Spoon about a teaspoon of the orange jam into each hole.
5. Bake for 15-18 minutes until lightly browned on the edges. Cool on a rack. ENJOY!