

Tahini Cookies

Submitted By: Barbara Geller

Categories: Cookies

** Ingredients

8	ounces	Butter (1 stick)
1/2	cup	Sugar
		**
1	tsp	Vanilla
1/2	cup	Tahini, 5 oz
		**
1 1/4	cups	Flour, All Purpose Bleached (5.0 oz)
1/2	tsp	Baking Powder

** Directions

Preheat oven to 350 degrees. Line a cookie sheet with parchment paper.

Use a Kitchen Aid mixer with the paddle attachment. Combine the butter and sugar until creamed. Add the vanilla and tahini and mix until well combined.

In a separate bowl combine the flour and backing powder. Add to the butter mixture and mix until just to combined.

Roll the dough into balls about one inch ball. Roll in sesame seeds if desired, for added crunch. Place on the cookie sheet about two inches apart.

Bake for 12 minutes until golden brown Transfer baking sheets to a wire rack to cool. Store in an airtight container at room temperature up to 1 week.

Yield: about 30