

Salted Tahini Chocolate Chip Cookies

Adapted from Danielle Oron

Here is a Mediterranean adaptation of the ubiquitous chocolate chip cookie.

4 ounces unsalted butter (8 Tablespoons)

½ cup tahini paste

1 cup sugar

1 large egg

1 egg yolk

1 teaspoon vanilla extract

1 cup plus 2 Tablespoons unbleached flour

½ teaspoon baking soda

½ teaspoon baking powder

1 teaspoon salt

1 ¾ cups semi-sweet chocolate (chips or discs)

1. Using an electric mixer with a paddle attachment, cream the butter, sesame paste and sugar together at medium speed for about 5 minutes, until light and fluffy.
2. Add the egg, egg yolk and vanilla extract and continue mixing at medium speed for another 5 minutes.
3. Combine the flour, baking soda, baking powder and salt in a bowl. Add the flour mixture to the butter mixture and mix on low until just combined. With a spatula, add the chocolate chips.
4. Preheat the oven to 325 degrees. Line a baking sheet with parchment paper. Using 2 Tablespoons, spoon out cookie dough, spacing the cookies about 3 inches apart (they will spread in the oven). Bake for 13-16 minutes, turning the baking sheet around midway, until the cookies are golden brown around the edges. Sprinkle each one with a tiny bit of salt and let cool.