

Fine w/ Food

DARK CHOCOLATE CHUNK TAHINI COOKIES

dry ingredients:

- 1 cup almond flour
- ⅓ cup coconut flour
- 1 tsp. baking soda
- pinch of salt

wet ingredients:

- ½ cup butter, semi-melted
- 1 egg
- ¼ cup honey, agave, or maple syrup (I prefer honey!)
- ¼ cup coconut sugar or golden monk fruit
- ⅓ cup tahini
- dash of vanilla extract

add-ins:

- dark chocolate chunks
- flake salt to top (after cookies have finished baking)



preheat oven to 350°f and line a baking sheet with parchment paper

in a medium mixing bowl, combine all the dry ingredients and stir to combine

in a separate large mixing bowl, cream together all the wet ingredients until fully combined. transfer dry ingredients to bowl with wet ingredients. mix to combine

fold in the chocolate chunks. roll dough into a balls (medium/large size) and place on baking sheet. press down on the cookies slightly. bake for 11-13 minutes

transfer to a wire rack and cool. sprinkle with flake salt. serve & enjoy!!