

GN - Salted Dark Chocolate Tahini Cookies



Ingredients:

- 1/2 cup [tahini](#)
- 1/2 tsp vanilla extract
- 1 large egg (*room temp*)
- 1 tsp coconut oil, butter or avocado oil
- 1/3 cup [coconut sugar](#)
- 1/4 cup raw cacao powder
- 1/2 Tbsp [coconut flour](#)
- 1/4 tsp salt + more for sprinkling
- 1/2 tsp baking soda
- 1/3 cup chopped DF dark chocolate
(*I use Enjoy Life chocolate chunks*)

Preparation:

1. Preheat oven to 350° and line cookie sheets with parchment paper
2. In a large bowl whisk together the tahini, vanilla, egg, & oil; add coconut sugar until combined
3. Using a rubber spatula, combine the remaining dry ingredients (cacao, coconut flour, salt, baking soda) until well combined into a greasy dough
4. Fold in the chocolate chunks
5. Spoon tablespoons of cookie dough onto the baking sheets and lightly press down on cookies
6. Bake for 5-7 minutes, let rest after removing for ~5 minutes (the hardest part!)
7. Sprinkle with additional sea salt while warm