

## Sara's Tahini Cookies

Tahini (sometimes spelled tahina) is a condiment made from toasted, shelled, and ground seeds of the sesame plant. It is popular in many cultures worldwide and is found throughout Middle Eastern cuisine, including in Israel, where it is served by itself and also is a major ingredient in hummus, baba ghanoush, and other dishes. Israelis enjoy using it to top falafel, shawarma, and hummus, and it's so popular, it's even found in halvah, a sweet, delicious dessert made from sesame seeds. Tahini dates back to the 13th century and is first mentioned in an Arabic cookbook. From Southeast Asia to North Africa, tahini can be found in all types of dishes.

Enjoy.



### Ingredients

- 3 cups all-purpose flour
- 1 cup white sugar
- 1 and 2/3 sticks of butter softened
- 1 cup tahini icing sugar for decoration

### Directions

Preheat oven to 355 degrees F (180 degrees C). Line a baking sheet with parchment paper. Mix flour and sugar, together in a large bowl. Add butter and tahini and mix until dough is crumbly and then begins to stick together. Take small pieces in your hands and roll into small balls and press each ball into a flattened cookie shape using your palms. Arrange cookies on the prepared baking sheet and press with a fork. Place the baking sheet on the middle rack of the oven and bake until cookies are golden, about 10 minutes. Cool cookies on baking sheet for 2 to 3 minutes. When cool, dust with powdered sugar.

Cookies can be frozen if they last long enough!