

Choc Tahini Drizzle Cookies

Rating ★★★★★

Dietary: V, DF, EF, NF
Allergens: Wheat, Sesame
Age group: 12 months+
Mealtime: Afternoon Tea
Difficulty level: Beginner

Serves: 24
Prep: 15 mins
Cook: 15 mins

MindChamps®
early learning & preschool

Choc Tahini Drizzle Cookies



Egg Free



Nut Free



Vegetarian



Dairy Free

Ingredients

- 1 ½ cups (225g) wholemeal spelt flour
- 2 tbsp (20g) raw cacao
- ½ tsp (2g) baking soda
- 1/3 cup (75g) tahini, hulled
- ½ cup (125ml) maple syrup
- 1 tsp (5ml) vanilla extract
- ¼ cup (60ml) light olive oil
- 100g 70% dark chocolate, melted

Method

1. Preheat oven to 180°C and line a large baking tray with baking paper.
2. Place all the dry ingredients into a large bowl and lightly mix to combine. In a small bowl, combine the wet ingredients, mix well to combine. Make a well in the centre of the dry ingredients, add wet ingredients, stir well to combine. Add more flour if the dough seems too sticky.
3. Roll 1 tbsp of mixture into balls and place on tray, allowing some room for spreading, flattening into 1cm thick discs.
4. Bake in the oven for 15 mins. Allow to cool.
5. Drizzle with melted chocolate and place in the fridge until chocolate has set. Enjoy!

Mandy's serving suggestion: Serve afternoon tea with assorted vegetable sticks.

Storing leftovers: Store in an airtight container in the fridge for up to 7 days or freeze for up to 4 months.

Tips

- ✓ **Prep tips:** To reduce prep time, place dough between 2 sheets of baking paper and using a rolling pin, roll out into a rectangle approx. 0.5 cm thickness. Take top baking sheet off and cut into squares.
- ✓ **Allergies:** For a gluten-free option swap spelt flour for brown rice or buckwheat flour.
- ✓ **Easy ingredient swaps:** Swap the spelt flour for wholemeal flour or oat flour. Swap the tahini for sunflower seed butter. Swap the maple syrup for raw honey.
- ✓ **Additional boosters:** Add ¼ cup of seed meal to the mix before combining.
- ✓ **Fussy Eaters version:** Cut cookies into cute shapes.