

# Very Famous Tahini Cookies

Seth Godin

1/3 cup sesame seeds on a plate  
1 1/2 cups almond flour  
1/2 tsp baking soda  
1/2 tsp kosher salt  
1/2 tsp freshly ground ginger  
1/3 cup honey or possibly maple syrup  
1/3 cup tahini—mix it before using it and for the sake of all that is good in the world, get decent quality  
1 tsp vanilla extract (optional)

Preheat oven to 350 degrees

Mix all the ingredients except the seeds. It'll be thick, not a batter, but not Play-Doh either.

Get your hands dirty and make into balls a bit smaller than ping pong balls.

Gently smush on the sesame seed plate. Flip and do the other side. Keep the cookies basically round and not too thin.

Put on a silicon baking mat and bake for 8-10 minutes.

You can slip a piece of good chocolate inside each ball if you want. You can bake shorter or longer—depends on how soft you want them.

I would tell you how to store them, but you won't store them, as you will have eaten all of them before that becomes an issue.

