

Vegan Monday: Turmeric Cookies With Tahini, Chocolate And Pistachios - The Cookie That Was Promised

Ingredients:

Difficulty: Easy
(makes about 15-18)

1.5 dl + 2 tbsp (or 3/4 cup) brown rice flour
4 tbsp buckwheat flakes (in Finnish: tattarihiutale)
1/2 tsp baking soda
a pinch of salt
1 tsp cinnamon
2 tsp turmeric
1 dl + 4 tsp (or 1/2 cup) tahini
6 tbsp rice syrup
4 tbsp coconut oil, melted and cooled a little
4 tbsp vegan chocolate chips*
100 gr. shelled pistachios, lightly toasted**

*In these photos, the chocolate chips I'm using are regular and not vegan. Because I couldn't find any vegan chocolate chips in Helsinki. So as a demonstration, I just used regular ones. If you can't find vegan chocolate chips, you can finely chop any vegan chocolate and use that instead. You can also make your own vegan chocolate chips and the way to do it is shown here:

<https://fitfoodiefinds.com/vegan-chocolate-chips/>

**I kept pistachios whole. But you can roughly chop them if you want.

Instructions:

1. In a medium bowl, put the dry ingredients (first 6 ingredients in the list above) and whisk a little, put aside.
2. In another medium size bowl, put tahini, syrup and melted coconut oil and whisk well.
3. Add mixed dry ingredients and continue whisking until they are incorporated.
4. Add chocolate chips / chopped chocolates and pistachios and fold gently.
5. Put a baking paper on an oven tray (or more oven trays if you are going to bake in batches). Take a heaped tablespoon from cookie dough and roll it into a ball in your hand. Put the cookies on prepared oven tray, about 2 cm apart from each other.
6. Put the tray(s) in the fridge for about 15-20 minutes. In the meantime, preheat the oven to 180C.
7. When the oven is ready, bake the cookies in batches (leave the next batch in the fridge until first batch is baked) for 8-10 minutes. Transfer them to a wire rack after the oven and let them cool for at least half an hour before starting to eat the whole thing!! Try not to eat all of them at once. Enjoy with friends! The cookies are good in airtight container for 3-4 days.