

# Vegan Monday: Chewy Cacao, Tahini And Almond Cookies With Sesame Seeds

## Ingredients:

Difficulty: Easy  
(makes about 24 cookies)

1 tbsp ground flax seeds  
1 1/2 dl + 2 tbsp (or 3/4 cup) almond flour (ground almonds)  
1 dl (or 6 tbsp + 2 tsp) cacao powder  
4 tbsp coconut sugar  
1/2 tsp baking powder  
1/2 tsp baking soda  
a pinch of salt  
1 tsp vanilla sugar  
1 dl + 4 tsp (or 1/2 cup) tahini  
1/2 dl + 2 tbsp (or 3/4 cup) cane syrup (you can use any syrup you like, you can also use molasses)  
about 1/2 cup to 1 1/2 dl toasted sesame seeds

## Instructions:

1. In a small bowl, mix 3 tbsp warm water with ground flax seeds and let it sit for about 5 minutes to form "flax egg".
2. Whisk together the dry ingredients, meaning ingredients in the list above from almond flour to vanilla sugar.
3. In a medium bowl, put tahini, syrup and flax egg and whisk well.
4. Add mixed dry ingredients and whisk until all ingredients are incorporated. I used a spatula in the end to pull them altogether.
5. Cover the bowl with a stretch film and put the cookie dough in the fridge for at least 1 hour, up to overnight.
6. When the cookie batter has rested enough in the fridge, preheat the oven to 180C. Put baking papers on the required amount of oven trays (according to your oven size, I baked mine in 2 batches).
7. Take the cookie dough out of the fridge and immediately start making the cookies before it gets too soft. Take about a tablespoon from the cookie dough and in your hand, form it into a ball.
8. Cover the cookie ball with sesame seeds and place it on the oven tray. Repeat the same with all the dough. Put the cookies about 2 cm away from each other as they are going to spread.
9. Press on the cookie balls slightly to make them flatter. Put the tray(s) in the fridge for about 15-20 minutes, then bake in the oven, in medium rack, for 10-12 minutes (12 minutes is absolute maximum). Let the cookies cool down on the tray for about 10 minutes after baking, then transfer them gently onto a wire rack to cool completely. Enjoy with tea or coffee!