



Choc-Chip Tahini Cookies (DF)

12 servings
 20 minutes

Ingredients

- 1/2 tsp Baking Soda
- 1/4 tsp Sea Salt
- 1/2 cup Tahini
- 1/2 cup Cane Sugar
- 1 cup Unbleached All Purpose Flour
- 1/2 cup Enjoy Life Semi Sweet Dairy Free Chocolate Chunks
- 1/3 cup Oat Milk

Directions

- 1 Mix all dry ingredients into a big bowl. Add in liquid tahini, dairy-free chocolate chunks and 1/3 cup of oat milk and mix until giant ball forms. Use your hands and mix the dough as you want it to be a little dry to form small individual tbsp balls in your hands. Grease a cookie pan, add the balls, flatten them to look like cookies, and spread them apart evenly. Bake at 375F for 9 min and let cool.

Nutrition

Amount per serving	
Calories	143
Fat	9g
Saturated	1g
Polyunsaturated	2g
Monounsaturated	2g
Carbs	17g
Fiber	1g
Sugar	14g
Protein	2g
Cholesterol	0mg
Sodium	116mg
Vitamin A	7IU
Vitamin C	0mg
Calcium	53mg
Iron	1mg
Vitamin D	0IU
Vitamin B6	0mg
Folate	10µg
Vitamin B12	0µg