

## Lemon Tahini Crunch Cookies

This recipe is a very old favourite, which never fails to satisfy. It was one of the first sweet recipes I experimented with when I began my healing journey, and I have been making it ever since. I've taught it on workshops and retreats and it's always a winner. The combination of the lemony twang with the biscuity crunch and the buttery tahini is wonderful.

### MAKES APPROX 16 COOKIES

#### INGREDIENTS

##### DRY

- 2½ cups gluten free oats
- ¼ cup sesame seeds toasted
- ¼ cup black sesame seeds
- 1 tsp baking powder
- ½ tsp salt

##### WET

- ½ cup coconut oil melted
- ¼ cup tahini
- ¾ cup maple syrup
- Zest of half a lemon
- 2 Tbsp lemon juice
- 1 tsp vanilla extract

#### METHOD

Pre-heat the oven to 180c.

Place the oats in a food processor and whizz to a fine flour. Remove to a bowl and add the remaining dry ingredients, whisking well.

In a separate bowl, mix together the wet ingredients and add to the dry to form a batter.

Line a baking sheet with parchment paper and scoop one tablespoon of batter at a time onto the sheet, leaving a little space in between to allow for spreading.

Bake for 15-20 minutes. Allow to cool completely before serving.