

Tahini Biscuits

Ingredients

2/3 cup tahini
½ cup maple syrup
2 tsp vanilla paste
2 pinches salt
2 cups almond meal
2 tbsp cocoa nibs

Method

1. Turn the oven on to 170°C and line two baking trays with baking paper.
2. Heat up the tahini, maple syrup, vanilla and salt in a small saucepan and mix until all combined. Remove from the heat.
3. Fold in the almond meal until all combined.
4. Make balls of the mixture and then flatten into biscuit shapes and press a few cocoa nibs into each biscuit.
5. Bake for 10 minutes then turn off the oven and leave them in the oven for 5 minutes, then take out and leave on the tray for a further 5 minutes.



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