

CHOCOLATE SESAME THUMBPRINTS W/ MAPLE-TAHINI CARAMEL

RECIPE BY: LINDSEY LOVE | DOLLY AND OATMEAL

| *makes 18 cookies* |

cookie ingredients

- 2 cups almond flour
- 1/2 cup cacao powder (or cocoa powder)
- 1/2 teaspoon salt
- 1/4 cup coconut oil, melted and cooled
- 1/4 cup maple syrup
- 1 teaspoon pure vanilla extract
- 1/2 cup toasted sesame seeds
- maple-tahini caramel sauce
- flaky salt, for topping

maple-tahini caramel (makes extra)

- 1/2 cup maple syrup
- 3 tablespoons tahini
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon salt

method

1. preheat oven to 350°F and line 2 cookie sheets with parchment paper.
2. in a large bowl, whisk together the almond flour, cacao, and salt - break up any bit of almond flour with your fingers.
3. in another large bowl whisk together the maple syrup, coconut oil, and vanilla. add the wet ingredients to the dry until combined.
4. place your toasted sesame seeds in a large shallow bowl. pinch off a tablespoon amount of dough and roll between your palms to form a smooth ball. roll the cookie in the sesame seeds until its covered in seeds. place on your cookie sheet, and repeat with remaining dough, leaving about 2 inches between each cookie.
5. use the bottom of a jar or glass, and gently press the cookies down to form little disks (don't press down too much, you're looking to have roughly 1/2-inch thickness). gently make an indentation in the center of each cookie.
6. bake cookies for 10-12 minutes, until fragrant, and edges are toasted. remove and let cool completely.
7. once cookies are cool, plop roughly 1/4 teaspoon of the tahini caramel into your indentations. top with flaky salt, and eat!
8. cookies can be stored in a sealed container for up to 3 days.

tahini caramel:

1. in a small heavy bottomed pot, heat the maple syrup over medium heat until it starts boiling. adjust the heat to maintain a steady boil, but not so much that the maple syrup boils over, medium-low should be sufficient. continue to cook the maple syrup until it's reduced by about half, roughly 4-5 minutes.
2. remove from heat and whisk in the tahini, vanilla, and salt. pour the caramel into a jar and let cool. once cool, fasten the lid on and store at room temp for up to 3 days.