Whole Wheat Tahini Chocolate Chip Cookies with Sea Salt

FEATURED PRODUCT:

IF YOU CARE Parchment Baking Paper

INGREDIENTS

• 2 cups whole wheat flour
• ½ tsp baking soda
• ½ tsp salt + more for sprinkling
• 1 cup granulated sugar
• ¾ cup brown sugar
• 1 cup butter
• 1 tsp vanilla
• ½ cup tahini
• 1 egg
• 2 cups chocolate chips (we used wafers and chips)

INSTRUCTIONS:

1. Preheat oven to 180°C.
2. In a large bowl, whisk together whole wheat flour, baking soda and salt, then set aside.
3. In the bowl of an electric mixer, cream together sugars, butter, vanilla and tahini.
4. Add egg and mix until smooth.
5. Add dry ingredients a little bit at a time.
6. Add in chocolate chips and quickly mix just until smooth
7. Add batter in golf ball size spoonfulls to a baking sheet lined with If You Care Parchment Paper and bake for 10 minutes.
8. Press down each cookie with a spatula so the chocolate oozes a bit and bake for another 5 minutes or until edges begin to crisp.
9. Allow to cool for 5-10 minutes, then enjoy!