

Vegan Cookies

Recipe By *Mighty Sesame Co.*



Cooking and Prep:  30
m

Serves:  6

Contains:    

Preference: Parve

Egg-free and dairy-free, these almond thumbprint cookies are perfect for serious tahini lovers.

Difficulty: Easy

Diet: Vegetarian, Vegan,
Pescetarian

Ingredients (7)

Main ingredients

- 1/2 cup coconut oil
- 3/4 cup brown sugar
- 1 teaspoon vanilla extract
- 1 and 1/2 cups flour
- 1/2 cup **Mighty Sesame Tahini**
- 1 banana, mashed
- 3 and 1/2 ounces (100 grams) roasted almonds

Start Cooking

Prepare the Cookies

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Line a baking tray with parchment paper.
2. Mix all the ingredients, except almonds, together. Form small balls from the dough and place on the baking tray.
3. Flatten dough balls. Stick an almond in each cookie.
4. Bake for 15 minutes.