



# Lemon Tahini Cookies

Makes: 30 cookies

Prep Time: 20 minutes Bake Time: 10 minutes/sheet

Total Time: 50 minutes plus chill time 90 minutes

## Ingredients

- 3/4 cup unsalted butter (6 ounces), softened
- 3/4 cup granulated sugar
- 1/2 cup well-stirred smooth tahini
- 1 large egg
- 3 tbsp lemon zest plus 2 tsp fresh lemon juice
- 1 tsp vanilla extract
- 2 cups all-purpose flour (about 8 & 1/2 ounces)
- 1 tsp kosher salt
- 1/3 cup black sesame seeds
- 1/3 cup white sesame seeds

## Instructions

Line 2 baking sheets with parchment paper. Beat butter, sugar, and tahini in a medium bowl with a hand mixer on medium-high speed until light and fluffy, 3 to 5 minutes. Add egg, lemon zest and juice, and vanilla; beat until combined, about 1 minute, scraping down sides of bowl as needed. With mixer running on low speed, gradually add flour and salt; beat until dough comes together.

Divide dough in half; place each half on a large piece of plastic wrap. Fold plastic wrap over to cover dough, and, using your hands, roll each into a smooth log 1-inch in diameter. Refrigerate until firm, at least 1 hour & 30 minutes or up to 8 hours.

Preheat oven to 350°F. Combine sesame seeds on a small sheet pan or flat plate. Remove dough logs from plastic wrap, and roll in sesame seeds, pressing firmly so seeds adhere evenly. Slice dough logs into 1/4-inch-thick rounds. Place 1 inch apart on prepared baking sheets.

Bake cookies in preheated oven until golden around edges, 8 to 10 minutes. Let cool on baking sheets 5 minutes; transfer to a wire rack, and let cool completely, about 15 minutes. Store in an airtight container at room temperature up to 5 days.

## Make Ahead:

Dough can be made and frozen up to 3 weeks ahead. Let thaw 30 minutes before rolling in sesame seeds.

*Recipe by Food & Wine*