



Tahini Butter Cookies

 Vegetarian

READY IN



35 min.

SERVINGS



50

CALORIES



66 kcal

DESSERT

Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 cup butter
- 1.3 cups flour all-purpose
- 0.5 cup tahini
- 1 teaspoon vanilla extract
- 0.5 cup sugar white

Equipment

- bowl

- baking sheet
- oven
- wire rack

Directions

- Preheat oven to 325 degrees F (165 degrees C).
- Cream together the butter and sugar until fluffy.
- Add vanilla and tahini, mix until well combined. In a separate bowl, sift together the flour and baking powder, then stir into butter mixture. Drop onto an ungreased cookie sheet in tablespoon-sized pieces.
- Bake in preheated oven until they turn golden brown, about 15 minutes. Cool on the cookie sheet 10 to 15 minutes before removing to cool on a wire rack.

Nutrition Facts



PROTEIN 4.6% **FAT 66.35%** **CARBS 29.05%**

Properties

Glycemic Index:5.74, Glycemic Load:3.13, Inflammation Score:-1, Nutrition Score:1.1569565168541%

Nutrients (% of daily need)

Calories: 66.09kcal (3.3%), Fat: 4.99g (7.68%), Saturated Fat: 2.52g (15.73%), Carbohydrates: 4.92g (1.64%), Net Carbohydrates: 4.72g (1.72%), Sugar: 2.02g (2.24%), Cholesterol: 9.76mg (3.25%), Sodium: 34.36mg (1.49%), Alcohol: 0.03g (100%), Alcohol %: 0.29% (100%), Protein: 0.78g (1.56%), Vitamin B1: 0.06mg (4.2%), Selenium: 1.94µg (2.77%), Phosphorus: 24.31mg (2.43%), Vitamin A: 115.06IU (2.3%), Copper: 0.04mg (2.17%), Folate: 8.21µg (2.05%), Vitamin B3: 0.32mg (1.61%), Iron: 0.26mg (1.43%), Vitamin B2: 0.02mg (1.2%), Manganese: 0.02mg (1.08%)