

Tehina Cookies!

Tehina is not just for hummus! These cookies have just a few ingredients and they will melt in your mouth!

It may surprise you but Tehina is the perfect dessert! It's simple nutty flavor is wonderful in these simple shortbread cookies. Eat them plain or dipped in milk or dark chocolate sprinkled with toast sesame seeds.

[Apply for an Israel Grant for supplies for this class!](#)

(We can support 25 participants at \$10/person. The grant can be used to purchase virtual grocery gift cards for participants).



What will you need?

- 1 $\frac{3}{4}$ sticks unsalted butter (7 ounces) at room temperature.
- 1 cup sugar
- 1 cup tehina
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- Pinch of salt

[Are we ready? Let's Cook!](#)

1) Combine the butter and sugar in a medium bowl and beat on medium speed with a stand or hand mixer until fluffy (about 2 minutes)

- 2) Add the tehina to the butter and sugar mixture and continue mixing until well combined
- 3) Combine the flour, baking soda and salt in a separate bowl and whisk together
- 4) Combine flour mixture with tehina mixture until just incorporated. Cover bowl with plastic wrap and refrigerate for one hour.
- 5) Preheat oven to 350 degrees
- 6) Drop heaping tablespoons of dough onto a parchment paper lined cookie sheet. Bake for about 15 minute or until the cookies are light brown around the edges.
- 7) Cool on cookie rack for 15 minutes.
- 8) (Optional) If you are feeling adventurous, melt a cup of chocolate chips in the microwave for a minute or two, stir, then dip cooled cookies half way and sprinkle with toasted sesame seeds. Enjoy!

בתאבון !