

### **sesame cookies**

So easy and delicious! The orange blossom water adds a delicate aroma but is not essential. If you can't find it, just substitute water.

Makes 16 cookies. From the Unconventional Baker

3/4 cup white rice flour  
1/4 cup tahini (the runnier, the better)  
1/4 cup maple syrup  
2 Tbsp coconut or brown sugar  
2 tsp orange blossom water  
1/4 tsp salt

### **topping:**

6 tbsp sesame seeds

### **Instructions**

1. Pre-heat oven to 375F. Line a small cookie sheet with parchment paper. Set aside. Place the sesame seeds used for topping in a small bowl. Set aside.
2. Process all cookie ingredients in a food processor until the mixture sticks together and is at the beginning stages of forming a ball. Gather all this dough up and form into a ball with your hands. Divide into 16 equal pieces of dough.
3. Roll each piece of dough into a ball. Roll it around in the bowl of sesame seeds to coat, then gently flatten into a disk with your hands. Place on the cookie sheet and press down on the cookie with your hands to flatten it further (the flatter, the crispier the cookie will be). Repeat with the remaining cookies (keeping the cookies spaced about an inch apart on the tray).
4. Bake the cookies for approximately 12 minutes until nicely golden. Remove from oven and cool completely on a wire rack.

Store in a sealed container to retain crispiness.