



**Sesame Crumble Tahini Blondies**

## Chocolate Chunk Tahini Blondies

 Servings: 24 (makes 2-inch pieces)

- ☐ 8 tablespoons (113 grams; 1 stick) unsalted butter, melted and cooled
- ☐ 1 1/2 cups (297 grams) light brown sugar
- ☐ 2 large eggs
- ☐ 1 teaspoon vanilla bean paste (may substitute vanilla extract)
- ☐ 1 cup tahini, stirred well
- ☐ 1 1/2 cups (212 grams) flour
- ☐ 1 teaspoon fine sea salt
- ☐ 1 teaspoon baking powder
- ☐ 3 1/2 ounces dark chocolate, finely chopped (some bigger pieces and wispy shavings are fine; see headnote)
- ☐ Flaky sea salt, for sprinkling

### Step 1

Preheat the oven to 350 degrees. Line a 9-by-13-inch baking dish or pan with aluminum foil, leaving enough overhang on the short sides to help lift out the baked slab. Grease the foil with cooking oil spray.

### Step 2

Whisk together the melted butter and brown sugar in a mixing bowl. Add the eggs, whisking until thoroughly incorporated, then whisk in the vanilla bean paste and tahini.

### Step 3

Use a flexible spatula to stir in the flour, salt and baking powder until just combined. Then fold in the chopped chocolate. Do not overmix; the consistency should be like a soft dough. Scrape the batter into the prepared pan, spreading it evenly into the corners and smoothing the surface. Sprinkle with the flaky sea salt.

### Step 4

Bake (middle rack) for 22 to 25 minutes, until the top is slightly puffed, firm and golden brown and a toothpick inserted in the center comes out clean.

### Step 5

Let cool slightly before lifting out the slab and transferring to a wire rack (discard the foil once cooled). When still slightly warm or completely cool, cut the slab into 24 pieces of equal size.

### For sesame crumble topping:

Replace **Steps 4-5** with recipe below.

# Sesame Crumble Topping

## Ingredients

### Dry mix

- All-purpose flour: 1 1/3 cup (160g)
- Salt: 1/2 tsp (3g)
- Baking powder: 1/4 tsp (1g)
- Sesame flour: 1/2 cup (60g)
- Light brown sugar: 2/3 cup (145g)
- Sesame for mixing: 4 tbsps (36g)

### Butter

- Unsalted butter: 11 tbsp (155g)

### Topping

- Sesame for topping: 2 tbsps (18g)

## Steps

1. Toss everything in the dry mix together.
2. Add butter, mix with hands or with dough blender. Do not overmix, the dough should form coarse crumbs.
3. Add in topping sesame to coat the crumbs.
4. Sprinkle a layer of crumbs on top of the blondie dough.
5. Bake at 360F for 25-35 minutes, until the top is golden and a toothpick inserted in the center comes out clean.
6. Let cool before cut into portions.
7. Enjoy!