A group of bags of food

Description automatically generated

**Sesame Crumble Tahini Blondies**

A close up of a recipe

Description automatically generated

**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!