My Global Kitchens

Chocolate Chip Tahini Bars

Makes 12 bars

Ingredients

- ½ stick salted butter
- ¾ cup dark brown sugar less 1 Tbsp. (140 grams if you have a scale)
- 1 large egg, room temperature
- ½ tsp pure vanilla extract
- ½ cup well-stirred Tahini (Soom brand, of course)
- ¾ cup (106 grams) all-purpose flour
- ½ tsp fine sea salt
- ½ tsp baking powder
- 3 oz dark bittersweet chocolate chunks (I use Guittard and chop half a bit more, then leave the other half as is. I toss the chocolate with about ½ tsp of flour.)
- ~ ¼ tsp fresh ground sea salt to top the brownies
- 2 tsp white sesame seeds to sprinkle on top before baking

Instructions

This is for a brownie sized pan but can be doubled for a 9 x 12.

Preheat the oven to 350 degrees with the oven rack in the center. Line the brownie pan with aluminum foil, letting there be a little extra on the lip of two opposite sides so you can lift the cookies out as they are cooling. Spray the brownie pan with Pam.

Cover the butter in a pyrex measuring cup and melt in the microwave. Cool while you measure out everything else.

Using a rubber spatula, mix the melted butter with the brown sugar, add the egg, and keep mixing, then add the vanilla and tahini.

I dump the flour, salt and baking powder on top of the mixed batter, slightly combine it then fold it into the mix (but don't overmix). It is like a soft, soft dough. Fold in the chocolate. Scrape the gooey batter into the prepared pan and even it out with a greased offset spatula. Grind some sea salt on top and sprinkle the top of the brownies lightly with sesame seeds.

Bake mid oven for 20 minutes or until a tester comes out clean. If you're doubling the recipe and using a larger pan - bake a bit longer, say 22-25 minutes.

Let cool ten minutes in the pan, then lift the foil-wrapped brownies onto a baking rack. Once completely cooled, cut into 12 even pieces.

SO SO GOOD. These freeze well for up to four months.