

Tahini Blonde Brownies

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Makes 1 8 x 8" pan

What You'll Need:

6 tablespoons (85 grams) unsalted butter, melted

1 cup (110 grams) dark brown sugar

2 tablespoons honey

1/2 cup (120 grams) tahini (I used Joyva brand)

1 large egg

1 egg YOLK

1 teaspoons vanilla extract

1/2 teaspoon ground cinnamon (or to taste)

1 cup (120 grams) all-purpose flour

1/2 teaspoon salt

What You'll Do:

1. Heat the oven to 350 degrees F.
2. Grease a 8 x 8' baking tin (preferably metal), and line with a parchment paper sling so you can lift the baked brownies out with ease.
3. In a large bowl, whisk the brown sugar into the melted butter until smooth, about 1 minute.
4. Whisk in the tahini, egg, egg yolk and vanilla extract until uniform.
5. Fold in the flour, salt and cinnamon, until the last traces of flour disappear. Do not overmix.
6. Pour the mixture into the prepared pan, smooth the batter to the edges, and bake for 18 to 22 minutes. (See notes.)
7. Let cool in pan for 10 minutes, then remove to a cooling rack. Eat warm or at room temperature.