



These are better than brownies

I under bake mine since I have an obsession with un-baked “baked” goods. Cookie dough is my vice.

what you'll need

1 1/2 cups all purpose flour
1 tsp salt
8 tablespoons unsalted butter, melted
1 cup sugar
1/2 cup brown sugar
3 large eggs
1 tsp vanilla bean paste (or extract)
1 cup tahini (sesame) paste
black sesame seeds
white sesame seeds
Maldon Sea Salt

I have been forbidden from making blondies at home because I will take down a whole tray before they're even cool enough to cut. So when my partner Tas left me for a few days on a trip to Toronto, home... alone... these happened. And these, are tahini dirty blondies. Dirty only because they're not a natural blonde. Maybe a blonde with some highlights and a few low lights.

I under bake mine since I have an obsession with un-baked “baked” goods. Cookie dough is my vice. If you're not disgusting like me, I guess that's ok... just bake yours for 26-28 minutes instead of 22-23 minutes. This bar is gooey, dense, and creamy. Tahini is a great alternative to peanut butter and it's #trending. So there's that. They're really damn good when they're still warm. So try and sneak some before they cool. Or you can just pop it in the microwave to warm it up. Then throw some ice cream on it. Yum.

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1.

Pre-heat oven to 325°F. Prepare an 8"x8" pan by spraying with cooking spray and lining it with parchment. Leave an over-hang for easy removal.

2.

In a large bowl, sift the flour and combine with the salt.

3.

In a separate bowl, whisk together the melted butter, sugar and brown sugar. Add the eggs and whisk until homogenous. Add the vanilla bean paste and tahini paste and mix again until combined.

4.

Pour the wet mixture into the flour mixture and fold until combined. Pour the batter into the prepared pan. Spread evenly.

5.

Garnish with black and white sesame seeds. Transfer the pan into the oven and bake for 22-23 minutes for a very gooey blondie or 26-28 for one that is more baked through. Allow to cool!

6.

Garnish with Maldon Sea Salt and cut into 16 pieces. Enjoy!

THE WRITER

Chef, owner of Moo Milk Bar in Toronto, photographer, and author of food blog [I Will Not Eat Oysters](#). Danielle Oron has an obsession with food. You won't find a lot of little dainty food penned and photographed by her. She loves a good family style meal. Her Israeli and Moroccan background definitely comes through in her cooking along with the classic French techniques she was taught at The French Culinary Institute (now the International Culinary Center). She also think she was Korean in another life. You'll see lots of influence from there as well. Eat well, invite friends over, feed the family, and enjoy food.

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