



## BISCUITS WITH TAHINI AND COCONUT CREAM

10 min. 1 h. 35 min. < easy 60 pieces

### INGREDIENTS

130 g sugar  
90 g vegetable shortening  
110 g tahini paste  
110 g coconut cream  
½ tsp vanilla sugar, homemade  
270 g flour  
1 tsp baking powder  
1 tsp ground cinnamon

### USEFUL ITEMS

2 oven trays, baking paper

### PREPARATION

1. Preheat oven to 180°C, cover 2 oven trays with baking paper and set aside.
2. Place sugar, vegetable shortening, tahini paste, coconut cream, vanilla sugar, flour, baking powder and cinnamon into mixing bowl, mix **20 sec./speed 6** and knead **2 min/dough function**. Cut dough into 2 pieces (400 g. each) and roll each piece into a log 33-34 cm each. Wrap each roll into baking paper and refrigerate for 1 hour.
3. Cut each log into 30 slices (1 cm thick). Place slices onto prepared baking tray and bake into preheated oven (180°C) for 20 min. Allow to cool in tray for 10 minutes, then transfer onto a cooling rack to cool completely before serving.

### TIP

This recipe was adapted to Thermomix by our Nicosia advisor Chrystalla Theodorou.