



Halvah cookies

15'
Hands on

60"
Hands off

15'
Cook Time

30
Portion(s)

1
Difficulty



Ingredients

- 200 g margarine, at room temperature
- 400 g tahini halvah, vanilla
- 200 g all-purpose flour
- 1 teaspoon(s) baking powder
- 1 pinch salt
- 1/2 teaspoon(s) cinnamon
- lemon zest, of 1 lemon

Διατροφικός πίνακας

Nutrition information per portion

135 Calories (kcal)	9.0 Total Fat (g)	1.7 Saturated Fat (g)	11.0 Total Carbs (g)
7%	13%	9%	4%
5.5 Sugars (g)	2.5 Protein (g)	0.0 Fibre (g)	0.11 Sodium (g)
6%	5%	0%	2%

Method

- Beat the margarine in a mixer with the whisk attachment until it becomes fluffy.
- Break up the halvah with your hands and add it to the mixer. Beat until completely combined.
- In a [bowl](#), combine the flour, baking powder, salt, cinnamon and lemon zest.
- Add the flour mixture to the mixer and beat until completely incorporated.
- When the dough has come together nicely, remove from mixer and wrap in plastic wrap. Refrigerate for at least 1 hour.
- Preheat oven to 170* C (338* F) set to fan.
- Cut the dough into 30 pieces and shape each piece into a ball. Each ball should be about 30 g.
- Place them on two [baking pans](#) that are lined with parchment paper and press the cookies lightly with your hands to spread them a little.
- Bake for 12-15 minutes.
- When ready, remove from the oven and allow them to cool for 20 minutes.
- Store in an air tight container for up to 1 week.

Tip

You can store the cookie dough in the freezer for up to 2 months.