

## Tahini Chocolate Shortbread Bars

Blog post: <https://korenainthekitchen.com/2018/12/15/tahini-chocolate-shortbread-bars/>

*From Canadian Living Holiday Baking 2018. Makes 30 bars.*

Preheat the oven to 300°F (275°F convection) with the rack in the middle of then oven. Line a 9"x13" pan with parchment paper and set aside.

In the bowl of an electric mixer, cream together:

**1 cup unsalted butter, soft**

**1/2 cup granulated sugar**

**1/2 cup packed brown sugar** (the recipe calls for light brown sugar, I used dark and loved the result)

**1/2 tsp salt**

Beat on medium speed until light and fluffy.

Add **1/2 cup tahini** and mix until combined, scraping the bottom and sides of the bowl to make sure it is all incorporated.

Stir in **2 1/2 cups all purpose flour** and mix until just combined. Finish off with a few turns with a spatula to make sure all the flour at the bottom of the bowl is combined. The dough should be quite soft.

Press into the prepared pan and refrigerate for about 20 minutes, until firm. Using a small paring knife, score the surface of the dough into 30 bars, then prick each a few times with a fork.

Bake in the preheated 300°F (275°F convection) oven for about 50 minutes, until golden. Let cool in the pan for 5 minutes, then re-cut along the score lines. Cool completely in the pan on a rack.

Once cool, melt **1/2 cup chopped milk chocolate** and drizzle it over the cookies. Sprinkle with **sesame seeds** and allow the chocolate to set. Store in an airtight container for up to a week.