

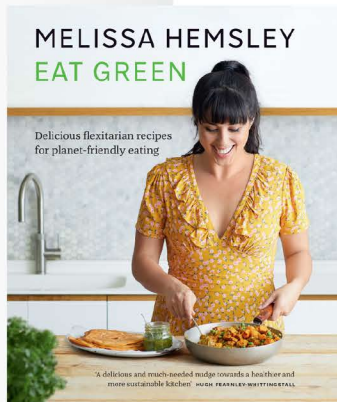
How to make Melissa Hemsley's tahini choc chip cookies

"The vegan version of these choc chip cookies are just as delicious, none of us can decide which we love the most," says food writer Melissa Hemsley.

The recipe is featured in the waste warrior's lively new cookbook, *Eat Green*.

Veg-heavy (but not fully vegetarian), it focuses on all the little ways we can cut waste and get dinner on the table without feeling like quite such dreadful, energy-sapping humans.

The London-based 34-year-old, of sister double act Hemsley+Hemsley - best known for popularising the spiralizer, bone broth and cauliflower rice - calls it a guide on how to "get the most out of food, be frugal, be thrifty - but in a positive way".



Ingredients (Makes 16)

- 2 eggs
- 2 tsp baking powder
- 4 tbsp maple syrup
- 2 tsp vanilla extract
- 150g light tahini
- 110g smooth nut butter
- 100g good-quality dark chocolate, broken up into squares, or chips
- 30g black and/or white

- sesame seeds
- A pinch of sea salt

Method

1. Preheat the oven to fan 170°C/ gas mark 5. Line a large baking tray with reusable baking paper.
2. In a large mixing bowl, whisk the eggs then mix in the baking powder, maple syrup and vanilla extract. Add the tahini and nut butter and mix together until very well combined.
3. Roughly chop the chocolate (if not using chips) and fold through the batter along with the sesame seeds.
4. Measure out 16 balls of the cookie batter, roughly one tablespoon each, and bake for 10-15 minutes on the lined baking tray (making sure to leave a little

room between each one) until the cookies are just set. Remove from the oven, sprinkle with a little sea salt and allow to cool on a wire rack before serving.

For vegans: replace the two eggs with one large mashed ripe banana. You can also swap the nut butter for the same amount of a seed butter or tahini for a nut-free alternative.

Eat Green by Melissa Hemsley, photography by Philippa Langley, is published by Ebury Press, priced £22

