



### **TAHINI TOFFEE**

12 tablespoons (1 ½ sticks) unsalted butter, cut into pieces

1 cup sugar

2 tablespoons water

2 teaspoons vanilla

½ cup tahini

1 ½ cups semi-sweet chocolate chips (or you can chop dark chocolate into small pieces)

Toasted sesame seeds

Special equipment: Candy thermometer

Put parchment paper on a baking sheet, and set aside. In a large saucepan, heat the butter, sugar, and water over medium high heat, stirring occasionally. Let the mixture come to a boil, and let it boil, undisturbed, until it reaches 300 degrees on the candy thermometer. Take the pan off the heat and immediately stir in the vanilla and tahini. (The mixture will bubble up a bit, so be careful.) Carefully pour the mixture onto the baking sheet, spreading it a bit with a spatula if needed. Let it cool for 3-5 minutes, then sprinkle the chocolate all over the top. Let the chocolate sit for a minute or two, until it starts to melt a bit, then start spreading gently with a spatula. It will continue to melt. Spread the chocolate evenly over the top. Sprinkle toasted sesame seeds on top of the chocolate. Put the baking sheet in the refrigerator to let it cool and harden, at least an hour. Once cooled, break into pieces and store in an airtight container (you can store in the fridge if you want).

Recipe courtesy of Karly Vardaman, [www.kitchenpsycho.com](http://www.kitchenpsycho.com)