

Chocolate Hamantaschen with Tahini + Caramel Drizzle





Alright, alright. I got one more hamantaschen recipe for ya. What can I say? I like triangle-shaped cookies that can indulge my love of toppings or 'fixin's', as we say down South. Oh man, I love fixin's. Gimme alllllll the toppings. Be them sweet or savory, I love toppings. As a kid, I had some weird eating habits that revolved around toppings or condiments. One of my favorites was a baked potato in which I would top with shredded cheese and salad dressing (a

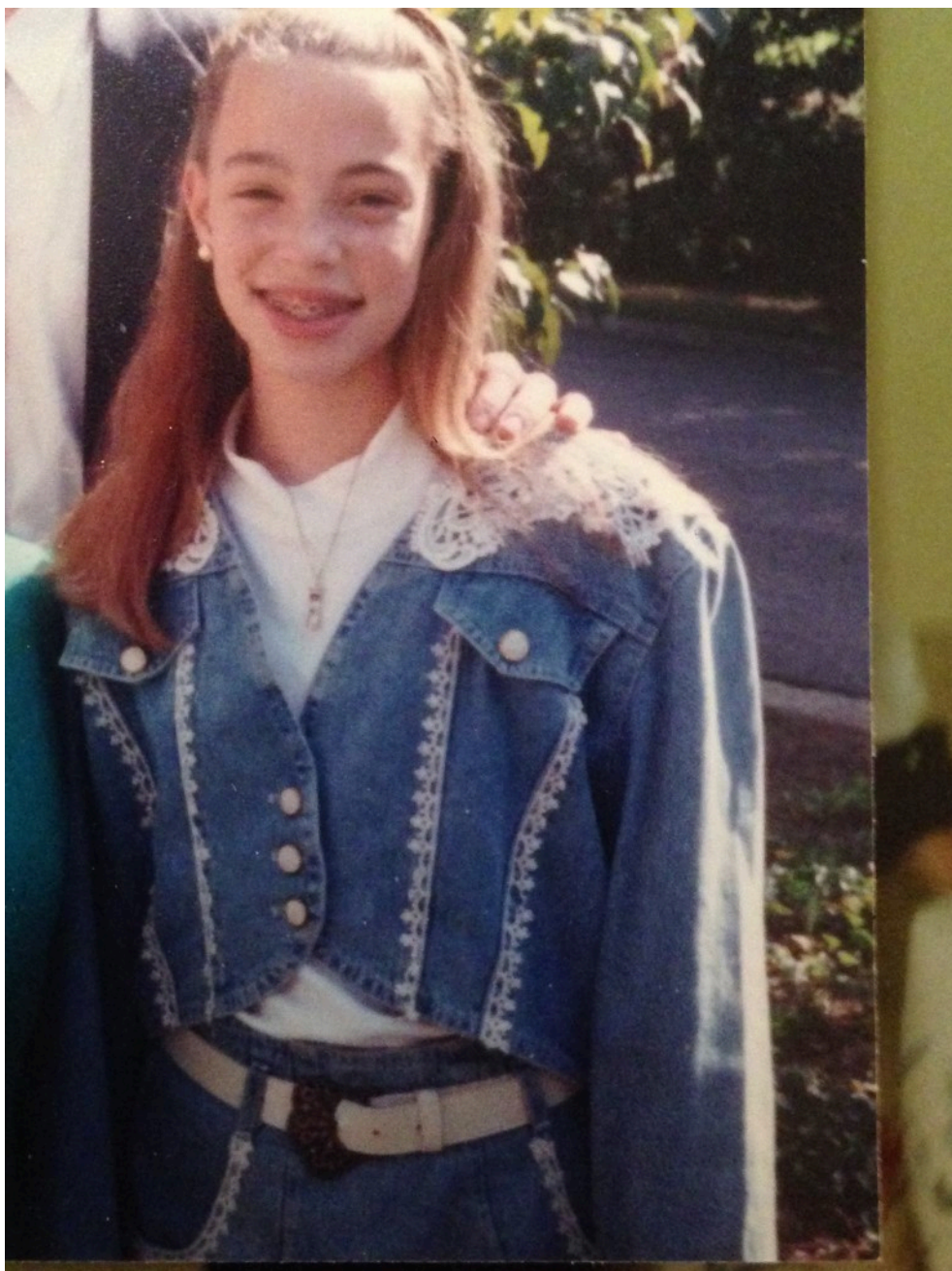
vinaigrette was my preferable dressing for this delicious dish).





I also went through a phase in which I ate lunch foods for breakfast. This included, but was not limited to, microwaveable mac n' cheese and Chef Boyardee spaghetti and meatballs. Have I mentioned I should be 500 pounds? Anywho, for as much as I love condiments (I'll take all the mayonnaise please), there are a few condiments that if you were to put them on my food, I might threaten to shiv you. These include mustard (Only on hot dogs and THAT IS IT), whipped cream (Waste of calories. It's just fluffy air), shredded coconut

(NEVER. EVER. EVER.). But tehina, yes please!! Oh my goodness, just put it on everything, especially these cookies. I based these hamantaschen off of Danielle Oron's Salted Tahini Chocolate Chip Cookies, made beautifully by Molly Yeh. I've been following Danielle on Instagram for a while and truly love what she's doing with food, especially since she brings so much tehina into the mix. So I took the flavors from those amazing looking salted tahini chocolate chip cookies and made them into a hamantaschen. I think it worked out nicely. Maybe you'll make them and let me know?



Me in Middle School, circa 1993, probably

dreaming about something with cheese and
mayonnaise on it.



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