

Sesame-Currant Cookies

These crunchy little gems are perfect for dunking.

- 3/4 cup firmly packed dried currants**
- 1 cup whole wheat pastry flour**
- 1 cup rolled oats**
- 1 cup white hulled sesame seeds**
- 1/4 teaspoon fine sea salt**
- 6 tablespoons pure maple syrup**
- 6 tablespoons melted unsalted butter,
pure olive oil, or melted coconut oil**
- 1 teaspoon vanilla extract**
- 1 to 2 tablespoons water (optional)**

1. Preheat the oven to 350°F. Lightly grease 2 baking sheets or line them with parchment paper.
2. Soak the currants in warm water to cover for 10 minutes. Drain.
3. In a food processor fitted with a metal blade, combine the flour and oats and grind to a fine meal. Transfer the meal to a bowl. Add the sesame seeds and salt and mix well.
4. In a separate bowl, whisk together the maple syrup, butter, and vanilla. Add the dry ingredients and the currants and mix well with a wooden spoon to form a thick dough. If the dough is too dry, add water, 1 teaspoon at a time.
5. Moisten your hands and form the dough into walnut-sized balls. Place the balls 3 inches apart on the cookie sheets and gently flatten into 2-inch rounds.
6. Bake for 15 to 18 minutes, rotating the baking sheets halfway through for even baking, until cookies are golden brown.
7. Transfer the cookies to a wire rack to cool until crisp.

YIELD: ABOUT 2 DOZEN COOKIES