

Raspberry Tahini Blondies

A sophisticated take on a classic blondie, this recipe layers nutty tahini batter with vibrant ANDROS Raspberry Filling, finished with sesame and sea salt for a perfectly balanced sweet-savory bite.



INGREDIENTS

- 115 g (4 oz) Butter
- 200 g (7 oz) Light Brown Sugar
- 200 g (7 oz) Granulated Sugar
- 285 g (10 oz) Tahini
- ½ tsp Vanilla Paste
- ½ tsp Fresh Grated Ginger (or ¼ tsp ground)
- 2 Eggs
- 2 Egg Yolks
- 1 tsp Baking Soda
- 400 g (14 oz) All-Purpose Flour
- Zest of 2 Limes
- 170 g (6 oz) White Chocolate Chips
- 1. 500 g (1 lb 1.6 oz) **ANDROS Professional Raspberry Filling**

GARNISH

- Sesame Seeds
- Flaked Sea Salt

FEATURED INGREDIENT



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INSTRUCTIONS

1. Cream together butter and both sugars until light and fluffy.
2. Add tahini and mix until smooth.
3. Incorporate vanilla, ginger, and lime zest.
4. Fold in eggs and yolks, then mix in dry ingredients until just combined.
5. Spread half of the batter into a lined quarter sheet tray.
6. Evenly layer the ANDROS Raspberry Filling over the base.
7. Roll remaining batter between parchment sheets and place over the filling.
8. Garnish with sesame seeds and flaked sea salt.
9. Bake in a standard convection oven at 350°F for approximately 20 minutes, no need for rotation.