**GREEN TAHINI BLONDIES**

I adapted this Blondie recipe from one in the Seattle Times, and with a few tweaks and some infused oil, these are delicious and effective! To make approx. 2 dozen Blondies, you’ll need:

½ C. infused olive oil (or any other infused neutral oil that you like)

1 ¼. C. flour

¾ tsp. baking powder

½ tsp. sea salt

½ tsp. ground pepper (trust me on this)

1 tsp. ground cardamom (you can leave this out but I find it really helps disguise the pot flavor)

2 Tb. white sesame seeds, toasted

2 Tb. black sesame seeds, toasted

1 ¼ C. gently packed brown sugar

2 eggs

1 tsp. vanilla (please use real vanilla – it matters)

1/2 C. tahini paste

Preheat your oven to 350. Butter or oil an 8x8 square baking pan, then line with parchment with the sides overhanging and butter/oil the parchment as well. In a medium bowl combine the flour, baking powder, cardamom, salt, pepper, and sesame seeds. In another medium bowl, whisk together the infused oil, brown sugar, eggs, and vanilla until smooth. Then blend the dry ingredients with the wet until they’re just incorporated, then add the tahini and mix. This will make a stiff dough that you’ll need to pat into your pan, smoothing the top. Bake till golden on the top; 30 minutes gives you a lovely chewy center. Wait till these are completely cool, then lift out by the parchment and cut into 24 squares. Depending on your pot and the decarb, you’ll be enjoying approx. 30-50 mg. of cannabinoids per blondie. YUM!!! [www.maryjwhite.com](http://www.maryjwhite.com)