

Polestar Hearth



Polestar Hearth began in 2008 as a cottage industry making bread the slow, old-fashioned way: baked in a brick oven, using only flour, water, sea salt and culture. After nine years of backyard baking, we moved to our Woolwich St location, and now employ a team of a dozen skilled craftspeople who work hard to create good food for our community

We are proud to be a part of Guelph's growing local-food economy, supported by a community that believes in really good bread!



Tahini Chocolate Chip Cookies

These are one of Jesse's own developments, starting with a David Lebovitz recipe. This has been a staple recipe at Polestar since the beginning and it's always been a staff favourite as well.

Makes 20 Cookies.

Ingredients

- 1 cup (1/2 lb.) Unsalted Butter (softened)
- 1 cup Cane Sugar
- 3/4 cup Brown Sugar
- 1 cup Tahini
- 2 Eggs
- 2 1/2 cups Light Spelt Flour
- 1/2 tsp. Baking Soda
- 1/2 tsp. Baking Powder
- 2 tsp. Salt
- 1 1/2 cups Chocolate Chips

Instructions

1. Preheat oven to 350F (175C) and line a baking sheet with parchment, set side. Add butter and sugars to a mixing bowl and using the paddle attachment, cream together on speed 2 for 5 mins. Scrape down bowl and continue to mix on speed 2 for another 5 mins. Scrape down bowl and add tahini. Mix on speed 2 until well combined. On speed 1, add the eggs one at a time, making sure the first egg has emulsified before adding the second.
2. In a separate bowl, combine flour, baking soda, baking powder and salt. Add to the mixing bowl and mix on speed one until just a few flour streaks remain. Add in the chocolate chips and mix until just combined, do not over mix.
3. Scoop or drop cookies onto parchment lined baking sheet, making sure to evenly space the cookies as they do spread. Refrigerate for 20 mins or place in freezer for 10 mins. Once cookies have chilled, bake in oven for 15-18 mins, turning tray halfway through. Let set once out of oven for 10 mins before indulging.

