



RECIPES

SESAME COOKIES



INGREDIENTS

434g	Prima Top Flour
143g	Salted Butter
200g	Icing Sugar
57g	Sesame Oil
60g	Egg Yolk
1.5g	Baking Soda
5.5g	Baking Powder
71g	White Sesame Seed
21g	Black Sesame Seed

PROCEDURE

1. In a mixing bowl with paddle attachment, cream together butter, sugar and sesame oil.
2. When all the ingredients are combined, add the egg yolk slowly.
3. Sift the dry ingredients and add into the mixing bowl with partial black and white sesame.
4. Roll the dough flat and use a rectangle cookie cutter to cut out the shape. Lay it onto lined baking tray
5. Sprinkle some black sesame on the cut dough.
6. Bake at 180°C for 13 minutes.