



BLACK SESAME COOKIES

Servings: 3

As I was experimenting and expanding my palate for sweets, I was reminded of sesame ice cream and thought why not use black sesame in cookies! Viola! This makes for an exceptional cookie that keeps the deep flavour and aroma.

An excellent pairing of East meets West if you ask me!

INGREDIENTS:

114g	SCS Salted Butter
150g	Sunshine Plain Flour
40g	Almond Meal
100g	SIS Fine Grain White Sugar
40g	Roasted Black Sesame Seeds
10g	Roasted Black Sesame Seeds
1	Egg Yolk

1. Preheat oven to 175°C.
2. In a food processor, pulse together the flour, almond meal, sugar and 40g black sesame seeds until combined.
3. Add the egg and pulse until combined. Add 10g black sesame seeds and pulse for about 1 minute.
4. Roll the dough into a log and refrigerate for at least 1 hour until firm.
5. Cut the dough into 1/4 inch slices; use a heart-shaped (or another shape) cookie cutter to cut the cookies.
6. Bake for 8 to 10 minutes until the sides are just golden.