



Black Sesame Cookie Recipe

This recipe makes 3 dozen cookies.

Ingredients:

- ½ Cup butter
- 1 ½ Cup sugar
- 1 egg
- Splash of vanilla extract
- 1 Cup black sesame powder
- 1 1/3 Cup flour (can add more flour if dough is too wet)
- 1 tsp salt
- ¾ tsp baking powder
- ¼ tsp baking soda

Directions:

1. Preheat oven to 375 degrees.
2. In a bowl combine butter and sugar. You can use a hand mixer or do this by hand.
3. Add in vanilla extract and the egg and continue mixing.
4. Add in sesame powder and mix until incorporated.
5. Sift in the dry ingredients.
6. Portion dough into one tablespoon size balls.
7. Place cookie dough balls onto a baking sheet.
8. Bake for 15 minutes or until the edges are light brown.
9. Cool and enjoy!

Notes:

- The cookie dough can be portioned into tablespoon sized balls and frozen.
 - To bake, place frozen cookie dough balls onto a baking sheet and bake at 375 for 15 minutes.
- If you cannot find the sesame powder you can make your own from whole sesame seeds.
- You can use a mixture of black and white sesame powder.