

# Sesame Cookies

**Season:** Summer

**Type:** Dessert

**Serves:** 36 tastings

**From the garden:** -

**Class focus:** Rolling and shaping cookie dough,  
cracking egg



| <b>Equipment:</b>  | <b>Ingredients:</b>   |
|--|---|
| Kitchen Aid Mixer<br>Medium frying pan x 1<br>Wooden spoon x 1<br>Measuring cups<br>Measuring spoons<br>Baking tray x 3<br>Baking paper<br>Serving plate x 5<br>Kitchen tong x 5 | ½ cup sesame seeds<br><br>250g butter (soften using microwave)<br>¾ cup sugar<br>1 egg<br><br>3 cups plain flour<br>1 ½ teaspoons baking powder<br>1 teaspoon vanilla |

## What to do:

1. Heat oven to 160C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Dry fry the sesame seeds in a medium frying pan over low-medium heat, stir frequently until they are golden brown, about 3-4 minutes.
4. Transfer to a serving bowl.
5. Put the butter, sugar and egg in the Kitchen Aid mixing bowl, beat until light and fluffy.
6. Add sesame seeds and the last 3 ingredients, continue beating on low speed (**Speed 1**) until just incorporated.
7. Roll one tablespoon of mixture into a ball and slightly flatten it. Repeat.
8. Place on the lined baking trays.
9. You should get 36 cookies in total.
10. Bake for 16 minutes or until lightly golden.
11. Serve into 5 large serving plates with a kitchen tong in each.

Interesting terms:

Interesting techniques: rolling and shaping cookie dough, cracking egg