

Benne Cakes - Sesame Seed Cookies Recipe

This sesame seed cookie originates in Africa. Sesame seeds are considered good luck and this is a favorite treat at the Kwanzaa celebration.

Prep Time: 20 minutes

Cook Time: 15 minutes

Total Time: 35 minutes

Ingredients:

- PAM to grease cookie sheet
- 1 cup finely packed brown sugar
- 1/4 cup butter or margarine, softened
- 1 egg, beaten
- 1/2 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 1/2 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup toasted sesame seeds



Preparation:

Preheat the oven to 325° F. Lightly grease a cookie sheet.

Mix together the brown sugar and butter, and beat until they are creamy. Stir in the egg, vanilla, extract, and lemon juice. Add flour, baking powder, salt, and sesame seeds.

Drop by rounded teaspoons onto the cookie sheet 2 inches apart. Bake for 15 minutes or until the edges are browned.