

# Sesame Semolina Cookies

by Lydia Bastianich

## Ingredients

- 1 ½ cups sesame seeds
- 1 stick butter room temp
- 2 eggs
- 2/3 cup sugar
- 1 cup white flour
- 1 cup semolina
- 1 tsp vanilla
- 1 ½ tsp baking powder
- ½ tsp salt

## Method

### Dough:

Cream butter and sugar with hand mixer. Add eggs, vanilla and blend. Cut butter into pieces and add to mixture, mix at high speed until almost uniform in appearance.

Mix flour baking powder, salt in bowl. Add all dry ingredients into wet mixture mix at low speed until just combined. Chill between 1 and 24 hours before baking.

Preheat oven to 350 degrees.

Toast sesame seeds at 350 (10-12 minutes) until golden brown.

Take ball of dough and roll into a log  $\frac{3}{4}$  in diameter, cut into 2 inch pieces, roll in sesame seeds.

Set shelf at top 1/3 and bottom 1/3 of oven (not middle). Bake for 10-12 minutes then switch trays on oven shelves and bake for 10-12 minutes until golden brown. Cool on wire rack.