



Recipe Instructions

Sesame Cookies



Ingredients

- 1 cup shortening
- 1 cup powdered sugar
- 1 tsp vanilla (may add anise to taste, start with ¼ tsp)
- 6 cups flour
- 1 Tbsp baking powder
- ½ tsp salt
- 3 eggs
- ½ cup milk
- 2 cups sesame seeds

Utensils

- Measuring cups and spoons
- Baking sheet
- Parchment paper
- Cookie scoop
- Stand or hand mixer
- Mixing bowls
- Whisk

Step 1: Preheat & Prep

Preheat oven to 350°

Line baking sheet with parchment paper.

Place sesame seeds in a bowl.

Pour milk into another bowl.

Step 2: Cream

Add powdered sugar and shortening to stand mixer and beat with paddle attachment for 3-5 minutes.

Add vanilla and stir to combine.

Step 3: Eggs

Add eggs into the mixer one at a time, mixing completely between each addition.

Step 4: Dry Ingredients

Add flour, baking powder, and salt to a mixing bowl and whisk to combine.

Add dry ingredients to stand mixer gradually, as it continues to mix. The dough will start to stick to itself. *If your dough is too dry, add a little milk.*

Step 5: Sesame Seeds

Use the cookie scoop to ensure each cookie is the same size. Once you have a dough ball, roll it into a nugget shape. Dip dough nugget into milk, then into the sesame seeds to fully coat the cookie. Line cookies on to the baking sheet.

Step 6: Bake & Enjoy!

Bake at 350° for 20 minutes. Check the bottoms to ensure they are golden brown. You may need to bake them for 5-10 more minutes depending on size.

Let cool for 5 minutes before serving.

Enjoy!!



Scan this QR code with your phone to view an instructional video on how to make this recipe!

Kitchen Safety Tips:

Always use an oven mitt!

Be sure to add any attachments to your mixer **before** you plug them in.