

SESAME SEED COOKIES

1 c. liquid brown sugar
1/2 c. butter
2-1/2 c. flour
2 t. baking powder

1 t. baking soda

1 grated lemon rind

1/3 c. sesame seeds Heat brown sugar to boiling. Put in bowl with butter until melted. Stir in remaining ingredients. Chill covered for 2 hours. Roll out to 1/8 inch thickness. Cut with cookie cutters and place on greased cookie sheet. Bake at 350 degrees for 7 to 8 minutes.

From: Donna Kummer

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