



THE J.M. SMUCKER CO.

Chris Siu's Black Sesame & Peanut Butter Cookies

Prep Time **Cook Time** **Serves** **Difficulty**

15 mins 13 mins 20 N/A

Ingredients

- 2 cups (454 g) butter
- 1/2 cup (140 g) black sesame paste
- 3 tbsp (40 g) white sesame paste
- 2 cups (400 g) sugar
- 3 eggs
- 1 tsp (6 g) salt
- 3 1/3 cup (400 g) **Robin Hood®** All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 tbsp (15 g) baking powder
- 1 tsp (8 g) baking soda
- 20 x 2 tbsp **Jif®** Creamy Peanut Butter rolled into balls and frozen

Directions

Step 2:

Scoop peanut butter into 20 ball-shaped portions and freeze for 30 minutes.

Step 3:

Preheat oven to 325°F (160°C).

Step 5:

Combine together butter, black sesame paste, white sesame paste, and sugar in a stand mixer or bowl using a hand mixer for 10 minutes until fluffy. Add 3 room temperature eggs, one at a time, and mix for 5 minutes until smooth.

Step 6:

In a separate bowl, combine flour, salt, baking powder, and baking soda.

Step 7:

Add dry ingredients in with the wet ingredients and fold by hand until mixture is combined, leaving no traces of flour.

Step 9:

Portion dough into 20 balls. Stuff one frozen peanut butter ball into the center of the cookie.

Step 10:

Bake in the preheated oven for 13 to 15 minutes.

Images

