THE J.M. SMUCKER Co

Sesame Snap Wafers

Prep Time	Cook Time	Serves	Difficulty
10 mins	8 mins	78	N/A

Ingredients

- 2/3 cup (150 mL) **Robin Hood®** Original All Purpose Flour

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- 1/4 tsp (1 mL) baking powder
- 1/2 cup (125 mL) butter, softened
- 1 cup (250 mL) packed brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 1 1/4 cups (300 mL) sesame seeds, toasted

Directions

Step 1:

Preheat oven to 350°F (180°C). Line baking sheets with parchment paper.

Step 2:

Combine flour and baking powder in a medium mixing bowl.

Step 3:

Cream butter, sugar, egg and vanilla in a separate bowl. Add flour mixture to butter mixture, beating well to combine. Stir in seeds.

Step 4:

Drop by small teaspoonfuls (5 mL), about 2” (5 cm) apart, onto prepared baking sheets.

Step 5:

Bake in preheated oven for 6 to 8 minutes, or until lightly browned. Cool on sheet, then remove to wire rack to cool completely.

Images

