

SHORTBREAD COOKIES WITH BLACK SESAME & ORANGE ZEST

INGREDIENTS

¾ pound unsalted butter
1 cup sugar
½ teaspoon salt
3 ½ cups all-purpose flour
Zest of one orange
2 ½ teaspoons black sesame seeds

DIRECTIONS

1. Preheat the oven to 350F.
2. Cream together butter and sugar in a mixing bowl fitted with a paddle attachment.
3. Sift flour and salt into butter and sugar mixture. Add zest and black sesame seeds. Mix together until the dough forms.
4. Dump onto a surface dusted with flour.
5. Shape into a flat disc.
6. Cover with plastic wrap and chill for 30 minutes in the refrigerator.
7. Once properly chilled, roll dough out into a ½ inch thick square. Cut out fun shapes with cookie cutter.
8. Place cookies onto an ungreased cookie sheet.
9. Sprinkle with sugar.
10. Bake for 10 minutes or until edges began to brown.