

From the Kitchen of Mrs. Saint Nick



Christmas Sesame Crackers

INGREDIENTS

½ cup toasted sesame seeds
1 cup all-purpose flour
1 cup whole wheat flour
1 teaspoon salt
3 Tablespoons melted butter
2 Tablespoons sesame oil
½ to ¾ cup water

DIRECTIONS

Preheat oven to 350.

Combine seeds, flour and salt. Add melted butter and sesame oil and stir with a fork. Mixture will be lumpy. Add just enough water (a couple of Tablespoons at a time) until the dough comes together and is workable. Roll out to about 1/8 of an inch thickness. Cut dough into small circles using a juice glass or cookie cutter. Bake on parchment lined cooked sheets for 25 to 30 minutes. They should be lightly brown around the edges and underneath. Cool on a rack.

Makes about 40 crackers.

These freeze well.

