

Italian Sesame Seed Cookies
From the kitchen of Connie Salvatoriello

1 cup sugar
¼ lb. butter (original recipe called for margarine)
1 tablespoon vegetable shortening (I use Crisco)
3 cups flour, sifted
2 tablespoons baking powder
Pinch of salt
2 eggs
1 teaspoon vanilla
Sesame seeds

Preheat oven to 350°. Mix all ingredients in large bowl. Roll into short log and then roll in sesame seeds. Bake on ungreased cookie sheet until golden, approximately 12-15 minutes.

Donna's Notes:

As I prepared the dough a day in advance, I made one large log and refrigerated overnight. The next day, I made approximately ¼-1/2" slices and then rolled into short logs.

You can purchase sesame seeds in the bulk food section of Nature's Corner at Wegmans. I would recommend purchasing about 4 oz. or more to ensure you have enough seeds to make the cookies. If you have any leftover, store in a container in your refrigerator.