

# Sesame seeds and almond cookies |

## Recipe for 24 cookies

### Description

These cookies are delicious with the unique taste of the sesame seeds.

### Note

Do not cook too much cookies! The cooking will continue with the residual heat of cookies once taken out of the oven.

### Ingredients

#### For the cookies

- 110 Gr Butter
- 180 Gr Brown sugar
- 2 Unit(s) Egg
- 180 Gr Flour
- 2 Pinch(es) Baking powder
- 50 Gr Sesame seeds
- 50 Gr Slivered almonds
- 1 Pinch(es) Salt

### Preparation

- Preparation time **15 mins**
- Preheat your **four** at **375 F°**

#### Preparation fot rhe cookies

In a bowl with the electric mixer, cream the butter softened with the brown sugar. Add then eggs, one by one, by mixing well between each addition. Add then the flour, the baking with and the salt and mix until smooth. Add sesame seeds and almonds and mix it with a spoon. Shape them into a ball with the palms of your hands, then place on a sheet. Bake until the circumference begins to gild, about 12 time.

**Bon appétit!**