



Irene Pardini's Biscotti Regina Sesame Cookies

Ingredients:

2 cups flour
1 cup butter (room temperature)
½ cup of sugar
6 tablespoons of sesame seeds (or more if needed)
1 egg
Pinch of salt

Put the flour, salt, and sugar in a bowl and combine. Add butter and egg and mix until flour is entirely absorbed. If necessary, add a little warm water. Shape into a ball and let it rest for at least one hour.

Break off pieces and shape into size of a fat finger. Roll into sesame seeds. Bake at 375° for 20, checking that they do not get too brown.

Makes 20 medium or 40 small cookies. You can also shape them into crescents or square shapes.