



## Ancient Roman Honey Sesame Cookies

### Ingredients:

2 ½ cups flour  
1 teaspoon baking powder  
¼ teaspoons salt  
1/8 teaspoon baking soda  
½ cup unsalted butter, room temperature; extra melted for dipping cookies  
½ cup honey  
2 eggs  
½ cup sesame seeds

### Preparation:

In a bowl, combine flour, baking powder, salt, and baking soda. Set aside.

In another bowl, combine butter, honey and eggs with an electric mixer until well combined. Gradually beat in the flour mixture. Cover and chill the dough about 1 hour or until firm.

Preheat oven to 375 degrees. Grease two baking sheets. Form chilled dough into 1-inch balls (or fun shapes such as circles, knots, "S", etc.) and place dough on prepared baking sheets.

Flatten each ball slightly on the sheets. Bake 10 minutes or until golden brown. Be sure not to overcook or they will be dry.

When ready, remove cookies from baking sheets. While warm, dip in bowl of melted butter and then roll in sesame seeds. Cool on wire rack.

Makes about 40 small cookies (includes chilling time).