



Benne Wafers

Jacob · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

72

Description

I live in the South where people refer to these sesame seed cookies as benne wafers. Toasting benne sesame seeds develops their flavor and gives these cookies a slightly crunchy texture. Store cooled cookies in an airtight container.

Ingredients

- 1 cup sesame seeds - 1 ½ cups packed brown sugar - 1 cup all-purpose flour - ¾ cup butter
- melted - 1 large egg - 1 teaspoon vanilla extract - ¼ teaspoon salt - ¼ teaspoon baking powder

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Place sesame seeds on an ungreased baking sheet and toast in the preheated oven for 10 to 12 minutes until light brown. Watch closely so that they don't burn. Mix together brown sugar
2. flour
3. toasted sesame seeds
4. melted butter
5. egg
6. vanilla
7. salt
8. and baking powder in a large bowl until combined. Drop dough by 1/2 teaspoonfuls
9. 1 1/2 inches apart
10. onto a lightly greased baking sheet. Bake in batches in the preheated oven for 4 to 6 minutes
11. until light brown. Let cookies cool briefly before removing from baking sheets to a wire rack to cool completely. Repeat Steps 4 and 5 to bake remaining batches.