

Sesame Thin Biscuits

Baked sesame seeds give these crisp, golden biscuits a unique flavour.

Wholemeal Flour 4 oz (100g)
Butter or Margarine 4 oz (100g)
Sesame seeds 2 oz (50g)
Pale raw brown sugar 2 oz (50g)

Put the flour in a basin, rub in the butter. Add the sesame seeds and sugar and work the mixture together. Press the mixture into an 11" x 7" (27 x 18 cm) shallow cake tin. Bake in the oven at 180°C (350°F/Mark 4) for about 20 minutes, until golden. Mark into slices while warm but leave to cool in the tin.

Makes 20 biscuits.