



## Seed Cookies

Dessert • Cookie • St Joseph Altar

### Ingredients

3 lb flour, sifted  
1 ½ lb sugar  
1 lb Crisco  
1 Tsp. baking powder  
4 eggs, lightly beaten  
dash salt  
1/2 - 3/4 cup water  
Sesame seeds - washed and  
lightly toasted in oven

### Directions

Mix dry ingredients well. Cut in Crisco until the size of small peas. Mix together the eggs, water and anise flavor. Add to flour mixture. Dough should be very stiff.

Take a hand full and roll out into coil about the thickness of a man's thumb. Pour water over toasted sesame seeds and drain. Roll dough over wet seeds at this time, pressing them into dough. Cut into 2" pieces.

Place on ungreased cookie sheet and bake at 375 ° for 10-15 minutes or until lightly browned.