

## 芝麻曲奇 Sesame Cookies

### 材料

牛油或人造牛油	半杯	butter or margarine	½ cup
麻油	半茶匙	sesame oil	½ teaspoon
淺黃糖	1杯	light brown sugar	1 cup
蛋	1隻	egg	1
雲尼拿油	半茶匙	vanilla extract	½ teaspoon
麪粉	1杯	flour	1 cup
鹽	半茶匙	salt	½ teaspoon
梳打粉	半茶匙	baking soda	½ teaspoon
炒芝麻	1杯	sesame seeds toasted	1 cup

### 做法

Preheat oven to 350 degree,

Cream together butter , sesame oil & brown sugar until light and fluffy,add egg & vanilla.

Combine flour, salt & baking soda in separate bowl

Add the flour mixture to the butter mixture & mix well, add toasted sesame seed and mix

Spoon batter (1 tablespoon size) onto parchment lined baking sheets

Bake until brown & cookies collapse (about 15 minutes)

預熱焗爐350度,

將牛油,麻油與黃糖混合好,然後加蛋及雲尼拿油

將麪粉、鹽及梳打粉混和,加入牛油混合物拌勻,最後加炒芝麻

將約一湯匙混合物放在焗爐紙上,焗至金黃色及表面畧有烈痕

(約15分鐘)