

## SESAME THIN COOKIES (芝麻薄燒餅乾)

(YIELD: 80-90 COOKIES)



### INGREDIENTS

1. 3.5 oz. butter
2. 7 tbsp powder sugar
3. 3 egg white
4.  $\frac{3}{4}$  cup cake flour
5. 30 ml heavy whipping cream
6. Handful of black sesame

### PREPARATION

1. Preheat oven to 350 degrees F.
2. (with either electronic hand mixer or stand-up mixer) Blend room temperature butter in low speed until crumbled.
3. Add the sifted powder sugar to the bowl. Blend until creamy and the mixture turn white.
4. Add the egg white in slowly for about 5~7 times. Each time, blend with high speed and the mixture should be creamy without lumps. Scrape down the part that hangs on the upper border of the bowl occasionally.
5. With slow speed, blend in filtered cake flour in irregular pattern for about a few seconds. Then blend in the heavy whipping cream for a few more seconds. The mixture is done at this point.
6. Pour the mixture into a piping bag and start making dollops of quarter size. Make sure you leave about 2 cm in each direction to allow the cookies to expand.
7. Sprinkle black sesame on each cookie. Pump the cookie sheets against a flat surface a few times to allow the cookie dough to sink in a little bit.
8. Bake for about 6 to 8 minutes until golden brown. I personally like it more brown to create that crispy texture.