

Black Sesame Cookies

These delicious Black Sesame Cookies are buttery, nutty and crisp. With a savory-sweet combination, they are delightful with a cup of coffee or tea. The perfect holiday cookies to make and gift!



★★★★☆

4.22 from 183 votes

Prep Time	Cook Time	Chilling Time	Total Time
30 mins	15 mins	1 hr	1 hr 45 mins

Course: Dessert **Cuisine:** Japanese **Keyword:** black sesame, cookie

Servings: 40 Cookies **Calories:** 53kcal **Author:** Namiko Chen

Ingredients

- 1/2 cup unsalted butter (measure 1/2 cup (8Tbsp, 1 stick) + 1/2 Tbsp to be precise)
- 1 1/3 cup all-purpose flour (plain flour) (if you use a measuring cup, fluff your flour with a spoon, sprinkle it into your measuring cup, and use a knife to level it off. Otherwise, your flour ends up with more than 160 g.)
- 1/4 cup almond meal (1/4 cup + 4 tsp to be precise; I used Trader Joe's almond meal)
- 6 Tbsp sugar
- 1/8 tsp kosher/sea salt (I use Diamond Crystal; use half for table salt)
- 5 Tbsp toasted black sesame seeds
- 1 large egg yolk (You can add the whole egg instead of just the yolk. The difference is the texture of the final result. Cookies made with egg yolks would give the most crumbly, rich, crisp cookies. Many icebox cookies use only egg yolk to produce the texture.)

Instructions

1. Gather all the ingredients.



To Make the Dough

1. Cut the butter into small cubes and keep them refrigerated until ready to use (I cut on parchment paper and wrap up the butter for easy transfer.).



2. In the food processor, combine the flour, almond meal, sugar, and salt. If you don't have a food processor, you can simply use a bowl to mix all the ingredients.



3. If you want your sesame seeds to be of fine texture, add them now. If you prefer to keep the original shape of sesame seeds, add them with egg yolk later on.



4. Take out the butter from the refrigerator and mix together. If you use a regular bowl to mix, use a dough/pastry blender to combine the butter into the dry ingredients.



5. Lastly, add egg yolk.



6. If the food processor is small (like mine) and it doesn't look like it's mixed completely, take it out and mix well with a silicone spatula.



7. Form the dough into a ball and cut in half.



8. Roll it to a log approximately 2" (5 cm) across. For me, it's easier to work when the dough is wrapped in plastic wrap. While rolling, unwrap some parts of plastic wrap then roll again. Form a nice shape. I wasn't paying attention so my log is flat on one side...



To Chill the Dough

1. Wrap the logs tightly in plastic wrap and **refrigerate until firm**, at least an hour (you can put them in the freezer to speed up the process as well).



To Bake

1. Preheat the oven to 350°F (175°C). For a convection oven, reduce cooking temperature by 25°F (15°C). Remove the dough from plastic wrap and cut into discs about ¼ inch (6 mm) thick (if you prefer thicker cookies, cut into discs about ½ inch (1.3 cm) and you get 20 cookies total).



2. Place them on two baking sheets lined with parchment paper. Bake for about 15 minutes, or until lightly browned around the edges. If you are baking in batches, make sure to keep the second batch in the refrigerator to chill until baking.



3. Remove from the oven and allow to cool on the baking sheet for about 10 minutes. Then transfer to a wire rack to cool completely.

**To Store**

1. Store cookies in an airtight container. Enjoy the cookies within 3 days while they are best, or keep them in the freezer for up to a month.

Nutrition

Calories: 53 kcal · Carbohydrates: 5 g · Protein: 1 g · Fat: 3 g · Saturated Fat: 2 g · Trans Fat: 1 g · Cholesterol: 11 mg · Sodium: 4 mg · Potassium: 10 mg · Fiber: 1 g · Sugar: 2 g · Vitamin A: 77 IU · Calcium: 13 mg · Iron: 1 mg

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