

Sesame & raisins biscuits

Preparation time: 15 minutes

Cooking time: 20 to 25 minutes

Ingredients (for 4 people):

- 2 tablespoons of sesame seeds
- 2 tablespoons of raisins
- 4 - 6 tablespoons of flour
- 1 teaspoon of lemon zest (or orange)
- 2 tablespoons of butter
- 1 tablespoon of icing sugar
- 1 sachet of vanilla sugar
- A pinch of salt

Preparation

Pre-heat the oven to 175°C.

In a large bowl mix together all the ingredients until you arrive at elastic and smooth pastry dough. Shape the pastry dough into little balls in the palms of your hands and then with the aid of a dough-shaper/cutter give the desired form to your biscuit.

Sprinkle each piece with flour once more so the pastry dough does not become sticky and place on a lightly greased baking tray. Put the baking tray in the pre-heated oven and bake the biscuits for 30 minutes. Please check regularly throughout the baking time that the biscuits do not become too golden.

Once the biscuits are ready, sprinkle them with icing sugar and savour their delicious taste with a refreshing cup of mint tea!

Enjoy!