

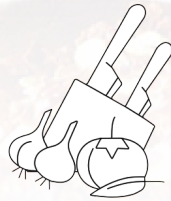
Meni-menyong

(Sweet Sesame Cookies)

Prep Time: 20 minutes

Servings: 40 pieces

Fun Fact: These sweet sesame cookies can be found in most Malian markets, where they are enjoyed as a special treat after shopping is done.

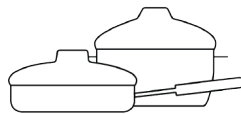


Ingredients

1 cup of sesame seeds

1 cup of honey

4 tablespoons of unsalted butter



Directions

1. Preheat oven to 450°F.
2. Spread sesame seeds on baking sheet and toast in oven for 10 to 12 minutes.
3. Remove and cool.
4. Heat honey and butter in a small saucepan over medium-low heat (3 to 5 minutes).
5. Stir toasted sesame seeds into honey mixture.
6. Spread mixture onto a buttered baking sheet to a thickness of 1/4 inch.
7. Cool until warm and break or cut into finger-sized pieces.