

Peppery Benne Seed Wafers And Straws



- 2 cups MARTHA WHITE® Self-Rising Flour
- 1/3 cup benne (sesame) seed, toasted*
- 1/8 teaspoon ground red pepper (cayenne)
- 1/4 teaspoon pepper
- 1/2 cup cold butter or margarine
- 1/2 cup milk

- 1 . Heat oven to 425° F. Grease large cookie sheet. In medium bowl, combine flour, benne seed, ground red pepper and pepper; mix well. With pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Add milk; toss and stir lightly with fork. (Mixture will be crumbly.)
- 2 . On lightly floured surface, knead dough just until smooth. Roll out dough to 16x8-inch rectangle, about 1/4 inch thick. Cut half of dough into 4x1-inch strips; cut remaining dough into 1 1/2-inch rounds or squares. Place on greased cookie sheet.
- 3 . Bake at 425° F. for 12 to 15 minutes or until light golden brown. Place straws and wafers on wire rack to cool.

30 wafers; 16 straws