Benne Wafers – Madagascar

**Ingredients**

150g sesame seeds

180g butter

300g soft brown sugar

1 egg

125g plain flour

¼ tsp salt

¼ teaspoon baking powder

**Utensils**

Mixing bowl & spoon

Baking sheet

**Instructions:**

Preheat oven to 190 degrees Celsius (180 fan), Gas Mark 5

Toast sesame seeds by spreading them out on an ungreased baking sheet for 10 to 12 minutes (they burn easily so keep a close eye on them). Turn down the oven to 180 degrees Celsius (170 fan) Gas Mark 4.

In a large bowl mix together butter, brown sugar, egg, vanilla extract, flour, salt, baking powder and toasted sesame seeds.

Optional: Chill dough in the fridge for 30 minutes. This will make it easier to transfer to the baking sheet.

Drop teaspoonfuls of the dough onto a greased baking sheet, leaving at least 5cm between them as they spread out.

Bake for five to six minutes until the edges are lightly browned. Once cooked allow them to sit for 2 – 3 minutes before removing from the tray