

SESAME COCONUT COOKIES

1 lb. butter, softened
1 1/2 cups sugar
3 cups flour
1 cup sesame seeds, toasted
2 cups coconut flakes
3/4 cup finely chopped pecans

1. Cream together the butter and sugar. Mix in flour, sesame seeds, coconut and chopped pecans.
2. Divide dough into four parts. Roll each in plastic wrap to 2 1/2 inches in diameter. Refrigerate for at least one hour.
3. Cut into 1/4 inch slices and bake on a sheet pan with parchment for 25-30 minutes at 275 degrees until lightly browned.

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Serving Dinner Tues. – Sat. from 5-9 P.M

