

Regina (sesame) Cookies

Ingredients

- 4 cups all purpose flour, sifted
- 1 cup granulated white sugar
- 1 tbsp. baking powder
- 1/4 tsp. salt
- 1 cup Crisco
- 2 eggs, slightly beaten
- 1/2 cup milk
- 1 tsp. vanilla
- 1 lb. sesame seeds

Method

Sift together flour, sugar, baking powder salt.

Cut in Crisco with a pastry blender until lumps are the size of small peas.

Add eggs and vanilla.

Blend in milk a tbs. at a time and mix thoroughly.

Break into small pieces.

Roll between palms of hand into small rolls about 1 1/2" in length.

Flatten slightly.

Dip each piece in milk and roll in seeds.

Bake on greased or non-stick cookie sheet at 325 for 12-15 minutes or until lightly browned.

Source: [Bongiorno Family Recipe \(6 dozen cookies\)](#)
