



Greek olive oil and sesame cookies

20'
Hands on

50'
Cook Time

16-18
Portion(s)

1
Difficulty



Ingredients

- 100 g olive oil
- 60 g brandy
- 100 g granulated sugar
- orange zest, of 1 orange
- 60 g orange juice
- 370 g all-purpose flour
- 1/2 teaspoon(s) cinnamon
- 1/2 teaspoon(s) baking powder
- 1/4 teaspoon(s) baking soda
- 1 pinch salt
- 70 g sesame seeds, toasted

Διατροφικός πίνακας

Nutrition information per portion

173 Calories (kcal)	8.1 Total Fat (g)	1.3 Saturated Fat (g)	21.0 Total Carbs (g)
9%	12%	7%	8%
6.0 Sugars (g)	2.9 Protein (g)	1.2 Fibre (g)	0.08 Sodium (g)
7%	6%	5%	1%

Method

- Preheat the oven to 180° C (350° F) set to fan.
- In a bowl add the olive oil, the brandy, the sugar, the orange zest and juice, and whisk until the sugar melts.
- In another bowl add the flour, the cinnamon, the baking powder, the baking soda, salt, and mix.
- Add the dry ingredients into the bowl with the wet ones and stir with a serving spoon until the dough thickens. Then, mix softly with your hands. Attention! Do not knead for long as the oil in the dough will start separating. As soon as the flour is absorbed, set it aside.
- **Cut** into 18 pieces and shape into balls.
- Transfer to a bowl with the sesame seeds and mix.
- Put half of them in a **baking pan** lined with parchment paper and press them lightly with your hands.
- Bake each pan for 20-25 minutes. As soon as they are baked, turn off the oven and leave them inside for 5-10 minutes.
- Remove, let them cool, and serve.