

Sesame Seed Crackers

425° for 12"

2 jars (2 5/8 oz each) sesame seeds (1/4-1/3 c.)

1 c butter 3 1/2 c sifted flour

1/2 c ice water 1 1/2 t salt

1/4 t chili powder

Toast sesame seeds in large skillet over low heat, stirring occasionally till seeds are light brown. Turn into bowl and cool. Stir in flour, salt, chili powder. Cut in butter with pastry blender till mixture is crumbly. Stir in water slowly, mixing lightly with fork till pastry is thoroughly moistened. Gather dough into a ball. Cover and chill 30". Roll out dough on lightly floured surface. Cut dough in 2" squares. Prick each square with fork. Bake 12" or till lightly browned. Remove and cool on racks.