



# Kwanzaa Benne Cakes



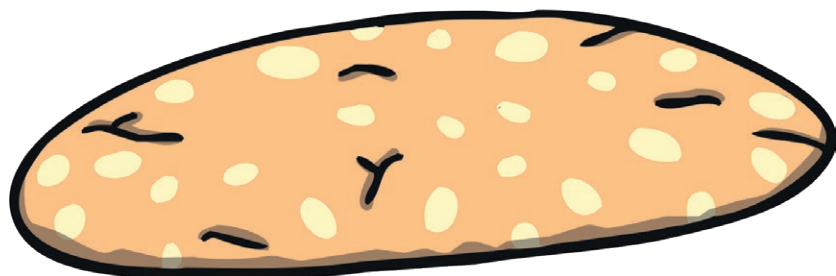
## Ingredients

1 cup of finely packed brown sugar  
¼ cup of softened butter  
1 beaten egg  
½ teaspoon of vanilla  
1 teaspoon of lemon juice  
1 cup of all-purpose flour  
½ teaspoon of baking powder  
¼ teaspoon of salt  
1 cup of toasted sesame seeds

Makes 24

## Method

1. Preheat the oven to 325 degrees Fahrenheit.
2. Spray the cookie sheet with oil.
3. Beat together the brown sugar and butter until light and creamy.
4. Mix in lemon juice, vanilla, and egg.
5. Add the remaining ingredients.
6. Drop rounded teaspoons of dough onto the cookie sheet, about 2 inches apart.
7. Bake for 15 minutes or until the edges are lightly browned.
8. Eat and enjoy!



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