

4 cups flour -- sifted  
1 cup sugar  
1 tablespoon baking powder  
1/4 teaspoon salt  
1 cup shortening  
2 eggs -- slightly beaten  
1/2 cup milk  
1/4 pound sesame seeds -- about 2/3 to 3/4 cup

Lightly grease 2 cookie sheets. Heat the oven to 375F. Sift together the flour, sugar, baking powder, and salt into a bowl. Cut in the shortening with a pastry blender or two knives, until the pieces are the size of small peas. Stir in the eggs and the milk (1 tablespoon at a time) to make a soft dough. Mix together thoroughly. Break the dough into small pieces and roll each between the palms of your hands to form rolls about 1 1/2 inches in length. Flatten the rolls slightly and roll them in the sesame seeds. Place about 3/4 inch apart on the prepared cookie sheets. Bake for 12 to 15 minutes, or until the cookies are lightly browned. Makes about 6 dozen cookies.