

SALTED EGG YOLK COOKIES

(from Dana's *Wakeandbakemama*)

240g plain flour
15g cornstarch
1/4 teaspoon baking powder
1/8 teaspoon baking soda
1 tablespoon milk powder
4 salted egg yolks (use [this recipe](#) to make them)
170g butter, at room temperature
1/2 teaspoon salt
85g sugar

Topping:

1 egg yolk + a little water for wash
1 tablespoon each of black and white sesame seeds

Make the egg yolks at least one day in advance, preferably a couple of days, so they are nice and dry. Once it is ready, smash with fork or pastry cutter until crumbled and set aside.

In separate bowl, sift flour, cornstarch, baking powder, baking soda and milk powder. In the mixer bowl, add butter, salt and sugar. Mix until well incorporated. Add smashed salted egg yolks and sifted flours until well combined. Chill dough for a few minutes. If it gets too cold it will crack easily. Roll out to 1/4 inch thick and use any cutter you desire. Place them on lined cookie sheets and refrigerate for 15 minutes.

Preheat oven to 350 degrees F. Place sesame seeds in a small bowl and mix. Remove cookies from refrigerator and brush with egg wash and sprinkle with sesame seeds. Bake for 15 minutes or until golden brown.