

BLACK TAHINI SHORTBREAD COOKIES

(from the Bewitching Kitchen)

1 cup (226g) unsalted butter, very cold, cut in pieces

280g all-purpose flour

2 tablespoons cornstarch

1/4 teaspoon salt

50g brown sugar

50g granulated sugar

2 tablespoons black sesame paste (I used [Kevala](#))

luster powder + vodka to paint (optional)

Heat oven to 350F.

Place the butter, flour, cornstarch and salt in the bowl of a food processor and process pulsing on and off until the butter is in small little pieces. Stop the processor, add the sugars and the black sesame paste. Keep processing until the mixture forms a ball that starts to glue together. You might need to clean the bowl and spread things around once or twice.

Stop the processing, transfer the dough to a countertop, cover with plastic wrap and place in the fridge for about 20 minutes. Roll the dough and use any type of stamp of cookie cutter of your choice. Place the cut cookies on a parchment covered baking sheet and freeze for about 15 minutes.

Bake for 12 to 15 minutes. Times will vary depending on the size of your cookie and your oven.