Black Sesame Shortbread Coins

24 small coins; 8 servings of 3 · Active 25 min · Total 2 hr 10 min

Skills: Confident beginner

Ingredients

- 3 tablespoons black sesame seeds (30 g)
- 7 tablespoons unsalted butter, softened but cool (100 g)
- 1/4 cup superfine sugar (50 g)
- 1 teaspoon vanilla extract (5 ml)
- 1 cup plus 2 tablespoons all-purpose flour (140 g)
- 1/4 teaspoon fine salt (1.5 g)

Set out

Small dry skillet, Mixing bowl, Mortar or rolling pin for crushing seeds, Two baking sheets, Baking paper, Wire rack

Allergens

Sesame, Wheat, Milk. Check labels and substitutions.

Make it

1. Toast the sesame seeds in the dry skillet over medium-low heat for 2–3 minutes, stirring constantly, until fragrant. Transfer to a plate and cool for 10 minutes. Crush half roughly, leaving the rest whole.

2. Beat the butter and sugar together until smooth, without making the mixture very fluffy. Mix in the vanilla, cooled sesame seeds, flour and salt until clumps form. Bring together gently into a dough.

3. Roll into a compact log about 1 1/2 inches (4 cm) across and 8 1/2 inches (22 cm) long. Wrap and refrigerate for at least 45 minutes, until firm enough to slice.

4. Heat the oven to 325°F/160°C and line two baking sheets. Cut the dough into 24 coins about 1/3 inch (9 mm) thick. Arrange with space between them.

5. Bake for 18–23 minutes, switching tray positions and turning them halfway, until the edges are light golden and the centers look dry. Leave on the sheets for 5 minutes, then transfer carefully to a rack. Cool completely for at least 25 minutes before storing.

A dry snack for a changing break time

The plain biscuits are easy to portion without needing a chilled filling or last-minute assembly. Still pack only what you want for that break rather than carrying the whole tin.

A useful detail

Cooling is part of the total time. Warm shortbread can look deceptively soft; let a coin cool before deciding whether the whole batch needs longer baking.

Keep it well

Store fully cooled coins in a dry airtight tin at room temperature for up to 5 days. Freeze in a sealed container for up to 2 months; thaw covered so condensation settles on the container rather than directly on the biscuits. Keep away from moist fillings and chilled food that may leak.