

Seed Wafers

Tanque Verde Ranch

- 1.5 c sesame and poppy seeds
(mixed)
- 1.5 c flour
- 1/2 tsp salt
- 1/2 tsp baking soda
- 3 c brown sugar
- 1.5 c butter (melted)
- 2 eggs
- 1 tbsp vanilla



~ fold ~

Toast seeds in skillet or oven. Combine flour, salt, baking soda. Add toasted seeds and set aside. In separate bowl combine sugar and butter, add eggs and vanilla, mix well. Add dry ingredients and fold to combine. Allow to set in refrigerator overnight.

Drop small (1 oz) scoops on paper lined sheet pan and bake 8-9 min at 350°. Bake time will vary depending on altitude and humidity.

Have fun using different seed combinations, dark or light brown sugar, plain vanilla, bourbon vanilla or Madagascar vanilla.