

Sesame Cookies

1 pound butter or margarine
1 1/2 cups sugar
3 C all purpose flour
1 C sesame seeds
2 C flaked, sweetened coconut
1/2 C chopped nuts

Cream butter and sugar together. Add the rest of the ingredients and mix. Form the dough into long rolls and wrap in waxed paper or plastic wrap. Chill in the refrigerator for several hours or overnight (or more). Preheat oven to 350 degrees. Slice the rolls thinly and place on ungreased cookie sheet. Bake until just browning around the edges or a little more. Cool on a rack. The recipe makes 8 or 9 dozen cookies.

Pat Oakes, Congregational Church of Austin
Ken Pruitt, Cellist, is there, too.