

Summer Reading Program Planning Workshop  
Cookie Recipes

This treat from Down Under will have your book club standing at attention.  
(ANZAC bickies) This is from Judy Gelman's "Book Club Cookbook"

1 cup all-purpose flour  
1 cup sugar  
1 cup old-fashioned rolled oats  
1 cup coarsely chopped walnuts  
1 cup unsweetened shredded coconut

¼ teaspoon salt  
1 teaspoon baking soda  
2 tablespoons boiling water  
1/2 cup (1 stick) unsalted butter  
3 tablespoons Lyle's Golden Syrup (substitute honey or maple syrup)

1. Adjust oven rack to center position and preheat to 350 deg.
2. Combine the flour, sugar, oats, walnuts, coconut, and salt in a bowl. Set aside.
3. Measure the baking soda into a small bowl. Pour a splash of the boiling water in and stir until mixture stops fizzing. Repeat until you use all the water and the fizzing stops.
4. In a small saucepan, melt the butter. Remove from heat. Add the syrup to melted butter and stir.
5. Pour the butter-syrup mixture and the baking soda-water mixture into the flour mixture. Stirring by hand, combine well.
6. Use an ice cream scoop to form rounded balls of batter and arrange on an ungreased baking sheet. Using your palm, press batter into disks about 3 inches in diameter. Bake until edges are golden, 8-10 minutes. Do not overbake. Allow to cool on the baking sheet.

Yield: About 1 ½ dozen cookies

From [www.dianasdesserts.com](http://www.dianasdesserts.com)

Benne cakes are traditionally associated with the Deep South, where bennes - sesame seeds - are considered good luck. The recipe actually originated in West Africa, and is enjoyed the world over for its wonderful taste. Wafers and cookies made from benne are now a part of Kwanzaa ("first fruit" in Swahili), the African-American family festival that lasts from December 26 through January 1.

Serve these crunchy little cakes (also called wafers) at your Kwanzaa parties and celebrations as a delicious appetizer before the meal.

Ingredients:

1 cup brown sugar, firmly packed  
1/4 cup unsalted butter, softened  
1 egg, beaten

1 teaspoon pure vanilla extract  
1 teaspoon freshly squeezed lemon juice  
1/2 cup all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1 cup toasted sesame seeds

Instructions:

Preheat the oven to 325 degrees (160 C) and lightly grease a cookie sheet. In a large bowl, cream the butter and sugar until light and fluffy. Beat in the egg, vanilla and lemon juice. In a small bowl, whisk the flour, baking powder and salt. Mix the dry ingredients into the butter mixture and stir in the sesame seeds. Drop by the teaspoonful onto the prepared cookie sheet about two inches apart. Bake for 15 minutes, or until the edges are lightly browned.

Makes 3 dozen Benne Cakes

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