

Savory Sesame-Pepita Cookies

Recipe by Rick Bayless, from [Fiesta at Rick's](#) cookbook

Ingredients:

- 1 ½ cups pepitas, (pumpkin seeds) toasted, salted
- 1 1/2 cups all-purpose flour
- ½ cup tahini (sesame paste)
- ¼ cup dark brown sugar
- 6 tablespoons milk
- 1 ½ teaspoons Salt
- 4 ounces (1 stick) very cold unsalted butter, cubed



Directions:

- Heat the oven to 350 degrees.
- In a food processor, pulse the pumpkin seeds until coarsely ground (usually 5 one-second pulses).
- Over the pumpkin seeds, evenly distribute the flour, tahini, brown sugar, milk, salt and cubed butter (in that order).
- Pulse 8 times (one-second pulses). Everything should be evenly mixed together (with tiny pieces of butter still visible), though the mixture won't form a cohesive mass.
- Line a rimmed baking sheet with parchment paper or a silicone baking mat.
- Using a teaspoon or tiny ice cream scoop, scoop out small amounts of dough (about 1 teaspoon), form them into rough-looking balls and lay them on the baking sheet (they can nearly touch).
- Bake for about 25 minutes, until lightly browned and crisp. Cool completely, then serve.
- Cookies may be made ahead 5-6 days ahead and stored in an airtight container.

Yield: 6 to 7 dozen little savory cookies