

Middle Eastern Savory Cracker Rings (Abadi Cookies)

4 1/2 cups (550 grams) flour
2 teaspoons baking powder
2 teaspoons salt
2 tablespoons sugar
4 tablespoons sesame seeds
1 cup + 2 tablespoons (200 grams) oil
1/2 cup + 2 tablespoons (120 grams) water
1 egg, beaten to brush tops of crackers
sesame seeds to sprinkle tops with

Directions:

Preheat the oven to 350 F/180 C.

Take 2 rimmed baking sheets and cover with parchment paper. Set aside.

In a mixing bowl place flour, baking powder, salt, sugar and sesame seeds and mix till combined. Add the cup of oil and the 1/2 cup of water, mixing until the consistency is smooth and not crumbly. If a bit dry and crumbly, add the extra 2 tablespoons of water and oil. This should form a nice ball. If it's a bit oily, that's fine. The end result will not be.

Form balls the size of walnuts in the shell (there will be approximately 43 rings) and place balls on the parchment lined sheets, spaced about one inch apart. Punch a hole through the middle of each ball in the center with your finger to form a ring. Brush the top of each ring with the beaten egg. Sprinkle sesame seeds on top. Bake the rings for 35-40 minutes or till nicely browned and crisp through and through. Cool on wire racks. Store in tins. Lasts about 2 weeks.