

## Norma's Sesame Seed Biscuits

MAKES: 12-15 BISCUITS (DEPENDING ON SIZE)

1 c. each whole wheat*	seeds**
1 c. all-purpose flour*	3 tbsp. vegan butter, softened
1 tbsp. baking powder	2½ tbsp. applesauce, unsweetened
½ tsp. salt	¾ c. non-dairy milk, unsweetened
¼ c. raw cane sugar or coconut sugar	
⅓ c. toasted sesame	

Preheat oven to 375°F. Line a large baking sheet with parchment paper or lightly spray with cooking spray.

Whisk flours (1 cup whole wheat/1 cup all-purpose), baking powder, salt, sugar, and sesame seeds together. Dredge vegan butter and applesauce into dry ingredients with a fork until the mix looks "grainy." Add milk and stir.

I use a large scoop to make 2" balls and put 12 to 15 dough balls on the baking sheet, leaving them an inch or two apart, flattening them slightly with the back of the scoop. Bake until lightly browned, about 10-15 minutes. Let cool completely before storing.

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**RECIPE NOTES:** *This recipe is adapted from Tom's mom, Norma's, beloved biscuits. He and three brothers grew up on them and rave about them to this day. \*Or 2 cups whole-wheat pastry flour \*\*I buy sesame seeds already toasted, but you can toast them in a dry non-stick skillet on med-high just until you can smell them shaking and stirring, so they don't scorch.*

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