



Turn out the cookie dough onto a sheet of plastic wrap. Wrap the dough and place in a refrigerator until firm at least 1/2 hour or longer. Remove the plastic wrap and divide the dough in 2 equal portions. Place each portion on a piece of parchment paper and form each into a log approximately 1" to 1 1/2" in diameter (the log should be about 6- to 8-inches long). Note: Use the parchment paper to shape the log and keep the dough from sticking to your hands. Work quickly as the dough becomes sticky and more difficult to work with as it warms.

Using a pastry brush, brush each log with about 1 tablespoon of toasted sesame oil. Coat each log with the toasted sesame seeds, and roll the log in the parchment paper. Refrigerate the logs until firm, at least 2 hours.

Preheat the oven to 325 F.

Line a cookie sheet with parchment paper. Using a sharp, thin knife, cut 1/4-inch slices and place on the prepared cookie sheet, about 1" apart. Bake 14 to 16 minutes, until the edges are just golden. Let the cookies cool on the sheet about 5 to 8 minutes. Remove to a wire rack to cool completely. Repeat until all the cookie dough is used.

Make ahead: prepare the batter and roll the dough logs up to one week in advance. Store wrapped in plastic in the refrigerator. Or, the prepared dough logs can be frozen for up to 6 weeks. When using frozen dough do not defrost. Just slice, and add 2 minutes to the baking time.

*courtesy of [www.TheresAChefinMyKitchen.com](http://www.TheresAChefinMyKitchen.com)*



## *Szechuan (Peanut Butter) Snaps*

*Makes Approximately 3 1/2 Dozen Cookies*

*During my Honeymoon to Portugal, a particularly favorite cookie kept reappearing in our Hotel Suite after I tasted it for the first time in the Hotel's restaurant. The flavors of peanut butter, toasted sesame and ginger were transporting. I sampled every one that appeared so as to memorize the flavor I knew I would have to recreate upon my return home. The flavors of Portugal are magical, if nothing less than impossible to recreate State-side. While I cannot say that I've nailed the recipe, I've created one that is as pleasing to my palate as is the memory of my first taste that memorable night in Portugal.*



### Ingredients

1/2 cup crystallized ginger  
1 tablespoon cake flour  
1 1/4 cups unbleached, all-purpose flour  
1 teaspoon baking soda  
1 generous teaspoon sea salt  
1/2 cup butter, at room temperature  
1/3 cup sugar  
1/2 cup brown sugar, packed firm  
1 egg  
1 tablespoon honey  
1 tablespoon plus 1 teaspoon toasted sesame oil, plus extra for brushing  
3/4 cup smooth peanut butter  
Zest of one lime  
1/3 cup sesame seeds, toasted

### Preparation

Place the crystallized ginger and cake flour into the bowl of a food processor fitted with a metal blade. Process in short pulses until the ginger is minced.

In a medium bowl, sift together the flour and baking soda. Set aside.

In the bowl of a stand mixer fitted with a paddle, combine the salt, butter, processed ginger, sugar and brown sugar and mix until smooth. Reduce the speed to low and add the egg, honey, sesame oil, peanut butter, and zest. Beat on low speed until well-combined. With the mixer running add the dry ingredients until just combined, scraping down the sides of the bowl once. The dough will be wet and sticky, but it will hold together.

*courtesy of [www.TheresAChefinMyKitchen.com](http://www.TheresAChefinMyKitchen.com)*