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# Sesame Parmesan Twins

*Florence Wilson Miles*

*Party Recipes from the Charleston Junior League - 1993*

*These can be baked several days ahead and stored in airtight containers.*

**1/4 cup sesame seeds, toasted until golden**  
**4 tablespoons dried parsley, crushed**  
**1 cup (2 sticks) butter, room temperature**  
**2 cups unbleached all-purpose flour**  
**1/2 teaspoon crushed garlic**  
**1 cup freshly grated Parmesan cheese**

In a small bowl, combine the sesame seeds and two tablespoons of the parsley. Set aside.

Cream the butter in a medium-size bowl until it is smooth. Gradually stir in the flour, using a fork, until well blended. Stir in the garlic, Parmesan cheese and remaining two tablespoons of parsley. Blend well.

Shape the dough into a log about one inch in diameter. Roll the log in the sesame/parsley mixture. Refrigerate for about 20 minutes.

Preheat the oven to 350 degrees.

Cut the log into 1/4- to 1/8-inch slices. Place them on ungreased baking sheets. Bake until golden, 15 to 20 minutes.

Cool on waxed paper and store in airtight containers.

Yield: 5 dozen thins

## **Appetizers**

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*Per Serving (excluding unknown items): 1034 Calories; 110g Fat (92.6% calories from fat); 9g Protein; 11g Carbohydrate; 6g Dietary Fiber; 248mg Cholesterol; 964mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 21 1/2 Fat.*