

Crispy Buttery Sesame Sticks - The Perfect Savory Snack

Buttery Sesame Sticks: A Crispy, Savory Snack That's Shockingly Easy to Make



OVEN
400°F

TIME
13 min

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INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 teaspoon salt
- 15 tablespoons unsalted butter, cold and cubed
- 6 tablespoons ice water (add more as needed)
- 3/4 cup sesame seeds

DIRECTIONS

- 1. Start the : Dough:** In a food processor, pulse the flour and salt to combine.
- 2. Add : Butter:** Add the cold butter in four small batches, pulsing briefly after each addition until crumbly.
- 3. Add : Water:** Drizzle in ice water, 1 tablespoon at a time, pulsing just 2-3 seconds each time until the dough forms a ball.
- 4. Chill:** Wrap the dough in plastic wrap, form into a ball, and chill for 2 hours.
- 5. Get : Ready:** Preheat oven to 400°F (200°C). Line two baking sheets with parchment or silicone mats. Spread sesame seeds on a plate.
- 6. Form : Sticks:** Scoop 1/4 teaspoon-sized amounts of dough, roll into sticks, and coat in sesame seeds.
- 7. Shape & : Space:** Roll sticks gently to press seeds in and shape them into rectangles. Place on the baking sheets with space between.
- 8. Bake:** Bake for 9-13 minutes or until golden with toasted spots.
- 9. Cool & : Store:** Let cool completely. Store in an airtight container for snacking anytime.

SWAPS & NOTES

Swap in whole wheat flour for a nuttier flavor.
Add a pinch of garlic powder or paprika to the flour mix.

These also work great with black sesame seeds for extra visual flair.

Step-by-Step Instructions Start the Dough: In a food processor, pulse the flour and salt to combine.

TIPS FOR SUCCESS

Keep the butter cold for maximum flakiness and crisp texture.

Don't overwork the dough -it should just come together, not be kneaded.

Use a ruler or clean surface guide if you want all your sticks uniform in length.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-buttery-sesame-sticks-the-perfect-savory-snack/>