

Chinese Sesame Cookie Balls

Yield: 4 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-sesame-cookie-recipe>

Ingredients:

- 2/3 pound cake /Pastry Flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 5/8 cup granulated sugar
- 3 tablespoons hot water
- 2 tablespoons vegetable oil
- 1 egg
- white sesame seeds to coat cookie balls
- vegetable oil for deep frying

Nutrition:

1. Calories: 240 calories
2. Carbohydrate: 30 grams
3. Cholesterol: 55 milligrams
4. Fat: 13 grams
5. Protein: 2 grams
6. SaturatedFat: 1 grams
7. Sodium: 310 milligrams
8. Sugar: 30 grams

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