

SESAME WAFERS

So easy and so delicious!

- Heat oven to 350 degrees.
- Line a cookie sheet with individual graham crackers (about 44).
- In a saucepan, heat butter and sugar. Bring to a boil and let boil for 1 minute, stirring constantly.
 - 1 cup butter
 - ½ cup sugar
- Pour the liquid over the graham crackers, making sure all the crackers are wet.
- Sprinkle with ½ cup sesame seeds and ½ cup sliced almonds.
- Bake for 10 minutes.
- Remove from oven and take them out of the pan immediately - separating them onto waxed paper to cool.
- Enjoy!

Bette Rainbow Hoover