

Canadian Oatmeal Crisps

4 oz butter	1 tsp baking powder
8 oz brown sugar	¼ tsp salt
½ tsp vanilla	½ cup sesame seeds
8 oz oatmeal	

Melt the butter with the sugar until bubbly. Stir in the vanilla. Mix the dry ingredients, pour the hot sugar over them, and mix. Pat into a greased 9x9 pan and bake at 400° until golden brown, about 10-12 minutes. Let cool for several minutes and cut into squares. Cool completely before removing from pan.

Adapted from *Encyclopedia of World Cookery* (1968).