

MEYER LEMON & ANISEED FEKKAS // CRISPY MOROCCAN TEA BISCUITS

3 1/4-to-4 cups pastry flour
1 1/3 cups superfine sugar
2/3 cups canola oil
6 tablespoons unsalted butter, melted
4 large eggs
1/4 tsp kosher salt
2 teaspoons baking powder
3-to-4 teaspoons aniseeds, slightly crushed
3 tablespoons toasted sesame seeds, plus more
1 1/2-to-2 teaspoons pure vanilla extract
fine zest of one meyer lemon
3 tablespoons freshly squeezed meyer lemon juice

eggwash: 1 egg plus 1 tablespoon water

Preheat oven to 350 F. Have ready a sheet pan covered with parchment paper or baking mat.

In a bowl add 3 1/4 cups pastry flour, sugar, salt, baking powder, aniseeds, 3 tablespoons sesame seeds and zest. Whisk to combine and set aside.

Beat eggs and sugar until light and fluffy. Add vanilla and meyer lemon juice and mix to combine. With the motor still running, slowly add oil and butter. Gradually incorporate dry ingredients and mix until all comes together. Work in remaining flour as needed to obtain a slightly sticky dough.

Transfer onto prepared pan. Use dough scraper and slightly wet hands to shape dough into a 9"x13" rectangle. Brush with eggwash, gently pierce top with a fork to prevent cracking and cover with sesame seeds.

Bake 20-to-35 minutes until pale gold. Remove from oven and cool for about 35 minutes; leave oven on.

Transfer log onto a clean working surface. Cut into thin slices at a slight diagonal; using a long serrated knife. Carefully arrange slices in a single layer on pan and return to oven once more. Bake 10-to-12 minutes on each side until medium golden brown. Cool completely on racks before storage; keeps well airtight for three weeks.