Sesame Bars

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 Cup Nuts of your choice (I use Almonds)
- 2 Cups sesame seeds
- 4 Tbs Honey
- 2 2/3 Tbs Sugar

Instructions

1. Combine Honey and Sugar in a saucepan over medium heat
2. When the sugar has dissolved, add sesame seeds and nuts. Stir constantly for five minute, or until sesame seeds have turned golden brown
3. Pour the mix into a pan (it may not hurt to add some greaseproof paper so you can easily pull out the bars to cut them later), and leave until cooled. Smooth it out with a spatula.

4. Transfer the pan into a fridge for an hour
5. Cut into any size you want!