



MAYAMAM  
WEAVERS

## Champurradas

1 stick butter, softened

½ c. powdered sugar

3/8 c. sugar

1 c flour

¼ c. Maseca corn masa flour

¼ c. cornmeal

½ tsp. baking soda

¼ tsp. salt

2 Tbsp. milk

In a medium bowl, combine flour, corn masa flour, cornmeal, baking soda and salt. Cream together butter and sugars with a mixer. Add milk and mix. Add dry ingredients from medium bowl into the butter mixture and mix. Roll dough out on floured surface. Cut into circles and transfer to ungreased cookie sheet. Sprinkle with sesame seeds. Bake at 375°F until lightly browned. Our small cookies took approximately 8 minutes.

These should be very crunchy!