



Bread Machine & Baking Videos with Ellen Hoffman

Cin-Tahini Sesame Rolls & Honey Tahini Sesame Rolls

Dough Ingredients:

270 grams Half and Half (best) or full fat milk (warm if you don't have rest/preheat.

35 grams tahini (sesame paste) *plus more for filling later.*

545 grams King Arthur Bread Flour

56 grams Brown sugar

7 grams table salt

114 grams salted butter (I used Kerrygold butter) softened if you don't have the rest/preheat *plus 8 Oz brick of Kerrygold butter or 2 sticks of any salted butter to use for filling later.*

5 grams SAF instant yeast gold label

Add to bread pan in the order instructed in your bread machine manual, and choose Dough course.

For the Cinnamon Tahini Sesame rolls filling:

2 sticks of butter softened with 35 grams of tahini mixed in

Premixed cinnamon sugar

40 grams Black sesame seeds (or however much you like) (they look prettier but you can use regular white ones, toasted or raw)

For the Honey Tahini Sesame Rolls filling:



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2 sticks of butter softened, with 35 grams of tahini mixed in.

40-60 grams honey granules (you can try using liquid honey, but I was afraid it would be too liquidy.)

30 grams of white sesame seeds or however much you like

Roll the dough out as thin as you can but now so it is tearing or you can see the surface below it. Try to get a long oval or if you're amazing at rolling, a rectangle!!!

Slather on the butter tahini mixture, then the cinnamon sugar and seeds or the honey granules and seeds.

Roll up and cut to whatever size you like. Put in baking pan or on two 9" pie plates.

Let rise in warm oven 45 minutes.

Egg wash

Bake 30-40 minutes at 350 until the internal temp reaches 190-200 degrees.

Glaze or frost if desired. I just make a glaze with powdered sugar and milk and a little tahini and drizzle it on top. You can also make a buttercream or any frosting you prefer. You can also just serve it with some melted butter and honey. Have fun with it!!!

You can freeze these but if you are making ahead and freezing, do not frost. Wrap well in heavy duty foil and then in a big plastic ziplock baggy. Defrost on counter for 2-3 hours, remove baggy but keep



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wrapped in foil. Reheat on 350 for about 15 minutes or to desired warmth, and then glaze or frost.