

Recipe

Sesame Bread

By

Madhavi d.d.



Ingredients

1 ½ cups whole wheat flour
1 ½ cups all-purpose flour
2 tbsp sugar
1 ½ tsp baking powder
1 tsp salt
½ stick unsalted butter, cut into small pieces
¼ cup sesame seeds
1 ½ cup buttermilk

Preparation

Combine flours, sugar, baking powder and salt in bowl. Rub butter into flour mixture with fingertips, until mixture resembles coarse meal. Stir in buttermilk. Wrap dough in plastic wrap and chill at least 2 hours.

Place dough on well-floured work surface. Roll the dough for a few minutes and divide them into 30 small balls. Brush the balls with water, and sprinkle with sesame seeds and a little bit salt. Bake them at 425F for 15 to 18 minutes.

This is a very soft and easy to make kind of bread!

Serves

24 -30

For further details please contact

Madhavidedias@gmail.com

www.iskcondesiretree.com

**Hare Krishna Hare Krishna Krishna Krishna Hare Hare
Hare Rama Hare Rama Rama Rama Hare Hare**