



Cypriot tahini pies

30'
Hands on

2 hours'
Hands off

40'
Cook Time

Family
Portion(s)

1
Difficulty



Method

Thanking our members The Fella Twins for this great recipe.

- Combine the yeast, some sugar (from the 100 g), a little lukewarm water with a fork, until the yeast dissolves. Set aside for 10 minutes, until the yeast activates.
- In a mixers bowl, add the flour, salt, sugar, cinnamon, mastic, vanilla and mahlab. Mix with a spoon and make a small well in the middle.
- Add the water a little at a time, while beating on medium to high speed with the hook attachment. It should take about 7-8 minutes to create a nice, soft dough.
- Transfer dough to a bowl lightly brushed with olive oil. Cover with plastic wrap and allow it to rise for about 1 ½ in a warm place, until it doubles in size.
- Prepare the filling by combining the tahini, sugar and cinnamon.
- When the dough is ready, roll it out into long strips. Brush with the filling and roll, lengthwise.
- Grab hold of both ends of the strip and roll them inwards, in opposite directions, creating an S shape. When the two rolled parts meet, fold one over the other. First press down to flatten it with your palm and then press down on it with a rolling pin to flatten it out further and create a round pie.
- Transfer pies to a baking pan lined with parchment paper and allow them to rest and rise for about 30 minutes.
- Preheat oven to 150* C (300* F) Fan.
- Bake for about 35-40 minutes, until golden.
- When ready, remove from oven.
- Melt 1 tablespoon of butter in a small saucepan and brush over the tahini pies while they are still warm.

Ingredients

For the dough

- 250 g hard flour
- 250 g all-purpose flour
- 140 g self-rising flour
- 9 g yeast
- 100 g granulated sugar
- 1/2 teaspoon(s) mastic
- 1/2 teaspoon(s) mahlab
- 1 1/2 tablespoon(s) cinnamon
- 1 teaspoon(s) [vanilla extract](#)
- 1 pinch salt
- 150-200 ml water, lukewarm

For the filling

- 350 g tahini
- 200 g granulated sugar
- 1 1/2 tablespoon(s) cinnamon

For the spread

- 1 tablespoon(s) butter, soft

Διατροφικός πίνακας

Nutrition information per 100 gr.

395 Calories (kcal)	14.8 Total Fat (g)	2.2 Saturated Fat (g)	53.0 Total Carbs (g)
20%	21%	11%	20%
21.0 Sugars (g)	10.3 Protein (g)	3.6 Fibre (g)	0.05 Sodium (g)
23%	21%	14%	1%