

# Chinese Sesame Bread with Scallions

## Ingredients

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2 1/2 c Flour  
1 t Sugar  
1 t Vegetable Oil  
1 t Salt  
1 c Warm Water  
1 t Yeast  
1 c Scallions (chopped)  
4 T Sesame Seeds

## Instructions

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1. In a food processor, add flour, sugar, oil, salt, water, yeast. Blend until dough comes together and then let it knead for 2-3 minutes. Dough will be quite sticky. You can also do this by hand.
2. Lightly grease a large bowl. Gather dough and place into greased bowl. Cover with plastic wrap and let dough rest in a warm place until it doubles in size, about 1 hour.
3. Lightly flour a large flat surface. Roll dough out. Spread scallions across surface. Then, roll dough back up, with the scallions folded on the inside. Form the roll into a spiral. Carefully use the rolling pin on the spiral, rolling and flattening until it becomes a large round disc.
4. Sprinkle both sides with sesame seeds, so that

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the exterior has a sesame crust. Use about 2 tablespoons per side. Let dough rest for about 20 minutes.

5. Using an oversized pot or pan, add oil in a thin layer and preheat. Once oil is hot, slide your bread into the pot/pan. Cook each side for about 7 minutes on medium high heat until both top and bottom develop a brown crust and the inside is fully cooked. Slice and serve. Bread is best enjoyed warm.