

Himbasha

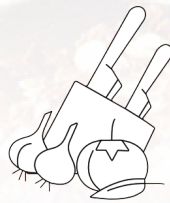
(Sweet Bread)

Prep Time: 15 minutes

Cook Time: 30 minutes

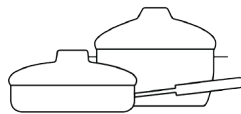
Servings: 8 slices

Fun Fact: In Ethiopia this sweet-savory flat-bread is often found at celebrations and festive occasions.



Ingredients

2 cups of all-purpose flour	1/2 cup of warm water
3 tablespoons of sugar	1/4 cup of raisins
1 teaspoon of instant yeast	1 teaspoon of black sesame seeds
1/2 teaspoon of salt	1/2 teaspoon of cardamom powder
2 tablespoons of olive oil	3 tablespoons of milk



Directions

1. Add flour, yeast, sugar, salt, cardamom powder, and black sesame seeds to a food processor or a large mixing bowl. Mix well.
2. Add raisins and oil before mixing again.
3. Slowly add warm water to create a soft dough. Knead dough for 7 to 10 minutes.
4. Cover dough and let it rest until it doubles in volume (approximately 90 minutes).
5. Once dough has risen, punch it down gently.
6. Grease a 9 inch cake pan (or any oven safe pan) and spread dough evenly. If dough retracts, let it rest for 5 minutes and stretch again.
7. Let dough rest for 30 to 45 minutes.
8. Preheat oven to 350°F.
9. Brush dough with milk and bake for 25 to 35 minutes (until golden brown).
10. Remove from oven and let it rest on a cooling rack.
11. Slice and serve.