

#BakeFor SYRIA

FOR EVERY
CHILD IN
DANGER

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UNITED KINGDOM

TAHINI, CARDAMON & DATE CINNAMON ROLLS

For the dough

- 280ml milk or non-dairy milk, plus a little extra for brushing
- 2 tsp fast-action dried yeast
- 50g granulated sugar
- 220g plain flour, plus extra for kneading
- 220g wholemeal flour
- 80g vegetable oil, plus a bit more for the bowl
- 1 tsp salt

For the filling

- 60g olive oil or rapeseed oil
- 3 tbsp tahini paste
- 70g light brown sugar
- 2 tsp cinnamon, ground
- ½ tsp ground green cardamom
- a pinch of salt
- 100g pitted dates roughly chopped
- 2 tbsp sesame seeds

1. In a small pot, heat the milk over a low heat until just steaming. Pour into a bowl and leave to cool until only slightly warm. Stir the yeast into the milk and set aside for 5 minutes.
2. Using your hands, mix the sugar, oil, salt and both the flours into the milk to form a rough dough. Tip the contents of the bowl out onto a clean work surface and knead until smooth and slightly sticky – for about 10 minutes – dusting with a little extra flour as needed.
3. Pour a bit more oil into the same bowl, place the dough into it and turn to coat with oil. Cover with clingfilm and set aside in a warm place for 1 to 1½ hours, until doubled in volume.
4. Dust the work surface with flour again, tip the risen dough out onto it and dust the dough with some flour as well. Roll out into a 35cm square using a floured rolling pin.
5. Mix the tahini and olive oil and brush over the surface of the dough. Mix the sugar, cinnamon, cardamom and salt, then sprinkle over the surface of the dough in an even layer.
6. Scatter over the chopped dates and sesame seeds, then roll the dough up into a tight log.
7. Cut into 10 equal pieces and place onto a lined baking tray. Cover with an oiled piece of clingfilm or a clean kitchen towel and then set aside in a warm place to rise for 30-45 minutes, until doubled in size. Preheat the oven to 180C/350F/gas 4.
8. Once the rolls have risen, remove the clingfilm and brush with milk.
9. Bake for 20–25 minutes until golden. Leave to cool slightly before serving up in your #BakeForSYRIA winter sale!

This recipe has been donated by Izy Hossack. Her recipe is in the #CookForSYRIA recipe book. Schools #BakeForSYRIA is inspired by Unicef Next Generation London's #CookForSYRIA initiative, with thanks to co-creators Clerkenwell Boy, Serena Guen and Gemma Bell.

