

Tahini Pie

Rich and creamy Middle Eastern tahini pie with sesame paste filling. Easy homemade recipe with step-by-step instructions and vegan options.

30	30	60	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Tahini Pie

Ingredients

- 5 cup flour
- 1 tbsp yeast
- 1 cup sunflower oil
- 1 cup milk
- 1 egg
- 1 pinch salt
- 1 cup granulated sugar
- 3 cup tahini

Instructions

- 1 Activate the yeast**

Warm 1 cup milk to 105-110°F (40-43°C). Combine warm milk with 1 tablespoon yeast and 1 pinch sugar in a small bowl. Let stand for 5-10 minutes until mixture becomes foamy and doubles in size.
- 2 Prepare the dough**

Combine 5 cups flour and 1 pinch salt in a large bowl. Make a well in the center and add the foamy yeast mixture, 1 cup oil, and 1 egg. Mix with a wooden spoon until a shaggy dough forms.
- 3** Turn dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic. The dough should spring back when poked with your finger.
- 4** Place dough in an oiled bowl, cover with a damp towel, and let rise in a warm place for 1 hour until doubled in size.
- 5 Make the tahini filling**

Whisk together 1 cup tahini and 3 cups sugar in a medium bowl until smooth and well combined. Set aside.
- 6 Preheat and prep**

Preheat oven to 356°F (180°C). Grease a 9x13 inch baking dish with oil.
- 7 Shape the pie**

Punch down risen dough and divide into 5 equal portions. Roll each portion into a thin rectangle approximately 12x8 inches.
- 8** Spread tahini mixture evenly over each rectangle, leaving a 1/2-inch border along one long edge. Roll each rectangle tightly from the opposite long edge toward the border, creating 5 logs.

- 9 Arrange logs seam-side down in the prepared baking dish. Cover with a damp towel and let rise for 45 minutes until nearly doubled.
- 10 **Bake**
Bake for 35-40 minutes until golden brown on top and a toothpick inserted in the center comes out with just a few moist crumbs attached.
- 11 Cool in the pan for 15 minutes, then transfer to a wire rack to cool completely before slicing and serving.

Tips

Use room-temperature ingredients for the smoothest filling. Cold eggs and tahini won't incorporate as easily, potentially leading to a lumpy texture.

Toast sesame seeds and sprinkle on top before baking to enhance the nutty flavor and add textural interest.

Don't overwork the dough when rolling – gentle handling prevents tough, chewy results and maintains the tender texture.

Test doneness by gently shaking the pan – the filling should be set but still have a slight jiggle in the center.

Let the dough rise in a warm, draft-free environment for the best texture. A slightly warmed oven (turned off) works perfectly.

Brush the top with egg wash or milk before baking for a beautiful golden-brown finish.

Score the top lightly with a knife before the final rise to prevent cracking during baking.

Allow proper cooling time before slicing – hot filling will be too soft and may leak out when cut.