

# Vegan Sesame Semolina Bread

written by The Recipe Exchange | September 22, 2014

## **Ingredients**

1/2 cup warm water  
1 tsp. sugar  
1 tbs. yeast  
3 cups warm water  
1/3 cup sugar  
1/3 cup vegetable oil  
1 tsp. salt (I use kosher salt)  
4 cups semolina flour  
3 cups whole grain flour (I typically use , 2c. whole wheat)  
3 cups high gluten bread flour (more or less to make stiff dough)  
1 cup hulled sesame seeds

## **Directions**

Add the water, sugar, oil and salt to yeast mixture. Stir to dissolve sugar and salt.

Add semolina flour all at one time. Mix together thoroughly. It reminds me of cornbread at this point.

Add whole grain flour one cup at a time, mixing well after each addition.

Mix yeast, 1 tsp. sugar and 1/2 cup warm water in large bowl. Let sit until bubbly

Add bread flour a little at a time until you get a workable dough. Turn out onto countertop and knead in more flour. Knead for 5 to 10 minutes. Form into ball and place into large oiled bowl.

Cover with a damp cloth and let rise until doubled. Punch down dough and let rest 15 minutes. Can now be formed into loaves of any type. I started out making 4 round loaves and baking them on two cookie sheets, but I also like french loaves, buns or using whole recipe to make a party sandwich loaf.

After forming into loaves, brush top and sides with cold water and sprinkle with lots of sesame seeds. Roll onto top and brush bottom with water and lots of sesame seeds.

Place onto greased pans and let rise until doubled. Bake in a preheated 375 degree oven until loaf sounds hollow when tapped on the bottom.