

CHOEREG / *This is a lightly sweetened breakfast bun*

about 60 buns

2 pounds flour

1 teaspoon salt

3/4 cup sugar

*1/2 teaspoon mahleb,
ground*

*1/2 teaspoon anisette
seeds, ground*

*1 teaspoon black caraway
seeds*

*1 package yeast dissolved
in 1/4 cup lukewarm
water*

3 eggs, room temperature

*1 1/2 cups lukewarm melted
butter*

1 cup warm milk

1 egg, beaten

sesame seeds

Combine the flour, salt, sugar, mahleb, anisette seeds, and black seeds in a large mixing bowl and blend. Make a well in the center of the dry mixture and pour in the yeast, the 3 eggs, the melted

butter, and the warm milk. Blend the mixture by hand and knead it until the dough seems well blended and stops clinging to your hands and the bowl. Cover the bowl with a piece of wax paper and a kitchen towel. Cover the towel with a sweater or blanket to keep the dough warm. Let the dough rest for about 4 hours.

Take a handful of dough and roll it out on the table into a rope that is about $1\frac{1}{4}$ inches thick. Cut the rope into 9-inch lengths. Fold each piece in half and twist it once. Place the choeregs on a buttered baking pan. Brush the top of each choereg with the beaten egg and sprinkle it with sesame seeds. Preheat the oven to 375° F. Bake the choeregs for about 25 minutes or until they are golden brown. The choeregs can be frozen and reheated before serving.