

Turkish Tahini Cake

Ingredients

- 250g (9 oz) tahini
- 200g (1 cup) sugar
- 5g (1 teaspoon) baking soda
- 30ml (2 tablespoons) brandy
- 210g (1½ cups) all-purpose flour, plus extra if needed (I used an extra 90g)
- 10g (2 teaspoons) ground cinnamon
- 5g (1 teaspoon) salt
- 150g (1½ cups) walnuts, lightly toasted and chopped
- 75g (2¾ oz) candied mixed peel
- 75g (½ cup) dates, chopped
- 240ml (1 cups) orange juice
- zest of 1 orange
- 3-4 handfuls sesame seeds

Preparation

1. Preheat the oven to 175°C (350°F).
2. Line a 20cm (9-inch) round springform tin with baking paper.
3. In a large bowl, sift together the flour, cinnamon, and salt.
4. Add the walnuts, candied fruit, and the raisins and stir to combine; set aside.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat the tahini until it is smooth and light, then gradually beat in the sugar.
6. In a small bowl, mix together the brandy and baking soda, and add to the tahini mix.
7. Add the orange zest.
8. Add half of the flour mix to the tahini and beat well, followed by half of the orange juice and beat well again.
9. Repeat with the remaining flour and orange juice, beating well (the cake batter should be thicker than your average batter, so add a little more flour if necessary to achieve this).
10. Pour the batter into the prepared tin and level the surface.
11. Sprinkle with the sesame seeds and lightly press down.
12. Bake in a preheated oven for approximately 55 minutes or until the cake is a deep brown nut color and a cake tester inserted into the middle comes out clean.
13. Remove the cake from the oven and allow it to cool in the pan for about 30 minutes.
14. Remove the cake from the pan and remove the parchment and allow to cool completely on a wire rack.