

Sabrina 

Tahini & chocolate
Marmar cake



Tahini & chocolate Marmar cake

Serves 10

INGREDIENTS:

100g unsalted butter, melted
5g baking powder
175g plain flour
4 medium eggs
20g cocoa powder
200g caster sugar
120g tahini paste
5g sesame seeds
75g double cream
5g vanilla paste

.....

METHOD:

1. Preheat oven to 160°C fan. Line a 900g loaf tin.
2. Put the eggs, sugar and vanilla paste into a mixing bowl, whisk together until double in size and light and fluffy.
3. Mix in the cream, followed by the melted butter, mix again. Add the sieved flour and baking powder and combine to a smooth batter.
4. Tip one-third of the batter into a separate bowl and set aside. Add the cocoa powder to the batter in the main bowl and mix evenly.
5. Pour the chocolate batter into the lined tin. Drizzle over the tahini all over, then pop the plain batter on top.
6. Using a palette knife, swirl through the batter to make a few swirly patterns, sprinkle the sesame seeds on top.
7. Bake for 45-50 mins. or until a skewer comes out clean. Remove from the oven, turn the cake out and serve.