



TAHINI CAKE

(Keik apo Tahini)

Tahini - sesame paste - is traditionally eaten during Lent.

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
Pinch of salt
1 tablespoon ground cinnamon
1 teaspoon ground cloves
1/2 cup tahini
1 cup strained fresh orange juice
1/2 cup water
1/4 cup honey
1 teaspoon vanilla extract
Grated rind of orange
Confectioner's sugar (optional)

Preheat oven to 350°F and lightly grease and flour a 10-inch round cake pan.

Sift together the flour, baking powder, soda, salt, cinnamon and cloves. In a separate bowl, whip together the tahini with the orange juice, water, and honey. Add the vanilla and grated orange rind and continue beating for 5 minutes. Add the flour to the tahini mixture, beating all the while, until a thick batter forms. Pour into prepared baking pan and bake for 40-45 minutes, or until a cake tester inserted in the center of the cake comes out clean. Remove and cool for 30 minutes in the pan. To serve, sprinkle, if desired, with confectioner's sugar.

Yield: 8-10 servings