



THE WEDNESDAY CHEF

Yossy Arefi's Simple Sesame Cake

Makes one 9-inch loaf cake

To make this cake gluten-free, replace the all-purpose flour with 1/4 cup oat flour and 1 cup gluten-free all-purpose flour blend.

6 tablespoons (50 grams) sesame seeds (white, black or mixed), divided

3/4 cup (150 grams) granulated

1 large egg

1/2 cup (120 milliliters) whole milk

1/2 cup (120 milliliters) well-stirred tahini

1/4 cup (60 milliliters) neutral vegetable oil, such as canola or grapeseed

1 teaspoon vanilla extract

3/4 teaspoon kosher salt

1 1/4 cups (160 grams) all-purpose flour

1 1/2 teaspoons baking powder

1/4 teaspoon baking soda

1 teaspoon raw sugar, optional

1. Position a rack in the middle of the oven and preheat to 350 degrees. Line a standard-sized loaf pan with parchment paper, letting the sides hang over to create a sling.

2. In a large bowl, whisk the granulated sugar and the egg until pale and foamy, about 1 minute. Add the milk, tahini, oil, vanilla and salt. Whisk until smooth. Add the flour(s), 3 tablespoons of the sesame seeds, the baking powder and baking soda. Whisk until well combined.

3. Pour the batter into the prepared pan, tap the pan gently on the counter to release any air bubbles, and smooth the top with a spatula. Sprinkle the remaining 3 tablespoons of sesame seeds on top of the cake and, if using, the raw sugar.
4. Bake for 40 to 50 minutes, or until the cake is golden and a cake tester or skewer inserted into the center comes out clean.
5. Transfer the cake to a wire rack and let cool for about 15 minutes. Use the parchment overhang to lift the cake out of the pan and let cool completely before slicing and serving.