



Tahini Cake with Berries Gluten Free

Recipe makes one 8.5" x 4.5" loaf or 8" round cake.

- **Almond Flour:** For cakes, baked goods, pancakes, etc., you should always use almond flour that is blanched (no brown bits / skin) and finely-ground. I use either Bob's Red Mill Super Fine Blanched Almond Flour or JK Gourmet Very Fine Ground Almond Flour. I believe Costco also sells a reasonably priced one under their Kirkland brand. (not sponsored)
- **Gluten-Free Flour:** Each brand of gluten-free flour blend is not the same. Therefore, using different brands may yield different outcomes. I always use Bob's Red Mill 1-to-1 Baking Flour because it is very accessible and available in most grocery stores. (not sponsored)
- **Make in Advance:** The cake can be made a day ahead (kept well-wrapped at room temperature) and reheated in a 325f oven for 10-15 minutes. It tastes just like fresh-baked.

INGREDIENTS

6 tbsp (86g) unsalted butter preferably grass-fed organic, softened at room temperature 1 hr

1/2 C (115g) **raw** granulated cane sugar or 1/2 C (92g) regular granulated sugar or sub 1/2 C (92g) of packed coconut sugar for refined sugar free

2 tbsp tahini

2/3 C (65g) finely ground blanched almond flour (see headnotes)

1/3 C (45g) Bob's Red Mill Gluten-Free 1-to-1 Baking Flour (see headnotes)

1 tsp baking powder

1/2 tsp ground cardamom

1/8 tsp salt

2 large eggs, separated

1 tsp pure vanilla extract

2 C fresh blackberries and/or raspberries

Optional dusting of organic powdered sugar after baking



METHOD

Preheat oven to 325f. Lightly grease and/or line with parchment paper, a 8.5" x 4.5" loaf pan or 8" round cake pan.

Whisk the flours, baking powder, cardamom and salt together and set aside.

Separate the eggs, placing the whites in the bowl of a stand mixer and the yolks in a separate small bowl. Whisk the whites on high (8 on stand mixer) until soft peaks form, about 3 minutes. Scoop them out and set aside.

Replace the whisk attachment with the paddle attachment. Place the softened butter, sugar and tahini into the stand mixer bowl and cream them on medium speed (3 or 4) until light and fluffy, about 3-5 minutes. Add the yolks and beat one minute more. Stir in vanilla. Pour the dry flour mixture into the bowl and beat until just barely combined. Gently fold in the egg whites, stopping just short of a few visible white streaks. Next gently fold in berries (you can leave a small handful to arrange more decoratively on top of the cake just before baking, if you want).

Scoop batter into your greased / lined baking pan. If you reserved some of the berries, arrange now on top.

Bake 50-60 minutes, or until a skewer pierced into the middle emerges with just a few crumbs. Cool and serve with a dusting of powdered sugar if you like.

Enjoy! x