

# Yogurt and Tahini Date Cake



## INGREDIENTS

- 1 cup fresh yogurt
- 1 cup raw tahini  
(or ½ cup tahini and ½ cup water for a lighter cake)
- 1 cup sugar
- ½ cup date honey (silan)
- 2 eggs
- 3 cups white flour
- 1 tbsp baking powder
- 12-15 big Medjoul dates
- Butter to grease the pan

## INSTRUCTIONS

Preheat the oven to 180 C / 350 F.

In a big bowl or in a mixer with a mixing hook, mix together all the ingredients other than the flour and the baking powder. Add the flour and the baking powder and continue mixing until the batter is homogenous.

Grease a round baking pan and transfer the batter into it. Flatten the top using a spatula. Halve the dates and get rid of the pits. Set the halved dates in a round shape on the cake, pushing them a little into the batter.

Bake for 35-40 min until a toothpick that you dip in the cake comes out dry with crumbs. Careful not to overbake.

Serve warm with fresh Greek-style yogurt.