



Soom Chocolate Sesame Tahini

Tahini is a versatile “paste” made from sesame seeds, which are high in protein, calcium, omega-3, six fatty acids and antioxidants. Soom only uses sesame seeds from Ethiopia – the very best place for them. They produce and package their product in Israel and import it to sell in the US. The chocolate tahini is peanut-free, dairy-free, gluten-free, kosher, no added oils and only 10 grams of sugar!



Ingredients

Serves 6

- ◆ 8 Tbs. unsalted butter, plus more for greasing pans
- ◆ ½ cup unsweetened cocoa, plus more for pans
- ◆ 2 – 3 Tbs. toasted sesame seeds
- ◆ ½ cup all-purpose flour
- ◆ 2 pinches of salt
- ◆ 1/3 cup Soom Chocolate Sesame Spread
- ◆ 3 large eggs
- ◆ ¾ cup superfine sugar
- ◆ Zest of 1 lime (optional)
- ◆ Ice cream, for serving
- ◆ Fresh mint for garnish

Instructions

1. Heat oven to 350 degrees. Use extra butter to grease 6 half-cup muffin molds or similar, or use smaller molds. Dust molds with cocoa and sprinkle the sesame seeds in the bottom of each. Sift together remaining 1/2 cup cocoa with the flour and the salt. Set aside.
2. Melt 8 Tbs. butter in a heatproof bowl over simmering water, or in a small, heavy saucepan on very low heat. (Watch carefully if using a saucepan.) When almost completely melted, remove from heat and stir until smooth and all melted. Set aside.
3. Using an electric beater, whisk eggs. Add sugar and beat until pale and fluffy, about 5 minutes. Beat in the Soom Chocolate Tahini on a low speed. Add in the cooled melted butter. Fold in the cocoa/flour mixture by hand with a spatula, until thoroughly combined.
4. Pour the batter into the molds and set molds on a baking sheet. Place in the oven and bake 12 to 14 minutes, less for smaller molds. A skewer or toothpick inserted in the middle should NOT come out clean. 12 minutes was perfect in my oven.
5. Cool for 20 minutes or more before unmolding. Dust tops with lime zest and serve with ice cream or just serve with ice cream and mint garnish. The center of the cake should be warm, wonderful, and gooey.

Notes