

Sesame Seed Cake

Origin: Alice Medrich's Pure Dessert

Yield: makes one 8-in round cake

Prep Time: 30 minutes

Cooking Time: 35 to 40 minutes

Difficulty: Easy



Ingredients:

- 1 1/2 cups flour
- 1/2 tsp. baking soda
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 2 large eggs, room temperature
- 2 1/2 tsp. toasted sesame oil
- 1 tsp. vanilla extract
- 8 tbsp. butter, room temperature
- 1 cup sugar
- 1/2 cup buttermilk, room temperature
- 1/4 cup toasted black sesame seeds

Directions:

Preheat the oven to 350 degrees F. Grease the bottom and sides of a cake pan or a springform pan – I find the springform works really well. Make sure the pan has high enough sides as the cake really rises in the oven!

Combine the flour, baking soda, baking powder, and salt together in a bowl and set aside.

Beat the eggs together in a bowl with a whisk. Add the sesame oil and vanilla and thoroughly combine.

Place the butter in the bowl of a stand mixer and beat with the paddle attachment on medium for a few minutes to soften it up. Add the sugar and beat for several more minutes until it is light-colored and fluffy.

Add in the egg mixture a little at a time while the mixer is still running, letting it slowly combine over a couple of minutes.

Stop the mixer and pour in a third of the flour mixture, and beat just until combined. Scrape down the sides as necessary.

Add half the buttermilk and beat until combined.

Repeat with half of the remaining flour mixture, the rest of the buttermilk, and finally the rest of the flour mixture with the sesame seeds. With each addition, beat it only until it is just incorporated.

Scrape the batter into the prepared pan and bake in the oven for about 30–40 minutes, until the top is golden brown and a toothpick inserted into the center comes out clean.

Let the cake cool on the rack for a few minutes before unmolding. If you baked the cake in a regular cake pan, invert it onto the rack, and turn it right side up to finish cooling.

This cake will keep in an airtight container for up to 4 days.