

Roasted Pumpkin Spice Cake with Tahini Glaze

from Everyday Cake by Polina Chesnakova

Ingredients

1 ½ cups plus 1 TB all purpose flour
2 teaspoons ground cinnamon
1 ½ teaspoons ground ginger
1 teaspoon kosher salt
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon ground cloves
½ teaspoon ground cardamom
½ teaspoon freshly grated nutmeg
2 eggs at room temperature
½ cup plus 1 TB firmly packed light brown sugar
1 ½ teaspoons vanilla extract
¾ cup refined coconut oil, melted, or other neutral oil
1 cup canned or homemade pumpkin or squash puree at room temperature
Pepita pumpkin seeds for garnish
Black & white sesame seeds for garnish

For the glaze:

½ cup powdered sugar, sifted
1 ½ -3 tablespoons heavy cream or milk
4 teaspoons tahini (I used more)
1 tablespoon maple syrup or honey
pinch of kosher salt

Instructions

Preheat the oven to 350 degrees F. Grease and lightly flour an 8½-by-4½ or 9-by-5 inch loaf pan.

In a small bowl, whisk together the flour, cinnamon, ginger, salt, baking soda, baking powder, cloves, cardamom, and nutmeg.

In the bowl of a stand mixer fitted with the whisk attachment, beat the eggs, both sugars, and vanilla, on medium speed until thickened and pale in color, 3-4 minutes. With the mixer running, slowly pour in the oil in a steady, slow stream.

Pause to scrape down the bowl, then gradually add the pumpkin puree one large spoonful at a time. Stop the mixer, scrape down the bowl, and then add the flour mixture all at once. Mix on

low speed, scraping down the bowl as needed, until just incorporated. Use a silicone spatula to fold the batter a few more times to fully incorporate the flour.

Scrape the batter into the prepared pan and smooth out the top. Rap the pan against the counter a few times to remove any air bubbles. Bake the cake until a tester inserted into the center comes out clean, 60-70 minutes for an 8 ½ by 4 ½ inch pan or 50-60 minutes for a 9 by 5 pan. Allow the cake to cool for 30 minutes in the pan before running a knife around the edges and inverting it onto a wire rack. Cool completely before glazing.

To make the glaze, in a small bowl, mix together the powdered sugar, 1 ½ Tb heavy cream, tahini, maple syrup, and salt to combine. The glaze should be thick but pourable. If it's too thick to pour, stir in heavy cream 1 teaspoon at a time.

Pour the glaze evenly over the cooked cake and garnish with pepitas and sesame seeds. Allow the glaze to set or 10-15 minutes before serving. The cake will keep well wrapped at room temperature for 3-4 days.