

## FIG, BLACKBERRY & TAHINI CAKE

### FOR THE CAKE

- 1<sup>3</sup>/<sub>4</sub> cups (225 g) all-purpose flour
- 1<sup>1</sup>/<sub>2</sub> tsp (8 g) baking powder
- Pinch of salt
- <sup>3</sup>/<sub>4</sub> cup plus 2 tbsp (200 g) unsalted butter
- Scant 1 cup (200 g) light brown sugar
- 1 tsp vanilla extract
- 3 tbsp (60 g) tahini
- 3 eggs
- 3 tbsp (50 ml) milk

### FOR THE TOPPING

- <sup>3</sup>/<sub>4</sub> cup (160 g) mascarpone
- <sup>2</sup>/<sub>3</sub> cup (80 g) confectioners' sugar
- 1 tsp vanilla extract
- 3 tbsp (50 ml) heavy cream

### FOR DECORATING

- 4-6 figs, quartered
- A handful of blackberries
- 1 tsp sesame seeds, lightly toasted

This cake reminds me of the transitional period in between the end of summer and the arrival of autumn where the air gets cooler, evenings become shorter and I crave something a little more earthy. Both figs with their gooey innards and plump blackberries are at their best around this time, at least in the U.K., and gently usher us into the new season while being just sweet enough to balance the nutty tahini.

YIELD: 8 SERVINGS

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Preheat the oven to 350°F (180°C). Grease a round 9-inch (23-cm) cake pan and line with parchment paper.

To make the cake, sift together the flour, baking powder and salt into a small bowl and set aside. Using a stand mixer or electric whisk, cream together the butter, sugar and vanilla for 5 minutes, or until pale and creamy. Add the tahini and beat for 1 minute, or until combined. Add the eggs one at a time, beating well after each addition and scraping down the bowl every so often. With the mixer on low speed, pour in half of the flour, followed by the milk. Pour in the remainder of the flour and beat gently until combined. Pour the batter into the prepared pan and bake for 30 to 35 minutes, or until the cake is a deep golden brown on top and a toothpick inserted into the center comes out clean. Leave the cake to cool before removing from the pan.

To make the topping, add the mascarpone and confectioners' sugar to a small bowl and mix by hand with a spatula or spoon until smooth. Stir in the vanilla extract and heavy cream to loosen it up before using an offset spatula to spread the mascarpone evenly on top of the cake.

To decorate, arrange the figs and blackberries in a crescent shape along one side of the cake. Finish with a sprinkle of sesame seeds.