Lemon Tahini Loaf

1 medium-size lemon*
200g granulated sugar
113g Greek yogurt, room temperature
2 eggs, room temperature
2 egg yolks, room temperature
2g vanilla extract
210g AP flour
4g baking powder
3g baking soda
3g Morton's Kosher Salt
85g tahini
66g vegetable oil
18g toasted sesame seeds, divided
15g demerara sugar

Heat an oven to 350°

Prep your pan
1. Add a bit of vegetable oil to a loaf pan (I use a 4.5x8.5 inch loaf pan) and oil the pan with a paper towel. Cut a strip of parchment paper to stick to the bottom and come up the long sides. You will cut one long strip and it will stick to the bottom and sides because of the oil. You can clip down the top with metal binder clips to hold it in place also.

Peel and dice the lemon
*Wash your lemon well giving it a good scrub and use organic if possible.

2. Start by slicing off both ends to create two flat sides. One will be the bottom and one will be the top. Then with the lemon sitting flat on the bottom, cut strips of the peel from top to bottom curving your knife around the flesh. You can run back over a section again to remove any pith you miss on the first run. Discard any pieces that are all pith with no yellow peel. Finely dice the peel and place the diced peel in a large bowl.

3. Take the peeled lemon and dice the flesh. Transfer the diced flesh and any juice on the cutting board to a small bowl and hold for later.

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Make the cake

4. Add granulated sugar to the large bowl with the diced lemon peel. Use your hands and gently rub the peel and sugar together. This releases the oils and will bring out more lemon flavor in the cake. Do this for a minute or two until it smells very fragrant.

5. Add Greek yogurt, eggs, egg yolks, vanilla extract, and diced lemon flesh to the sugar. Whisk to combine.

6. Next, add the dry ingredients. Flour, baking powder, baking soda, and salt. Switch to a rubber spatula and fold in the dry ingredients until evenly combined and there are no more dry spots.

7. In a separate small bowl, whisk together the tahini and vegetable oil, then add that to the large bowl with our cake batter along with the 10g of toasted sesame seeds. Using your spatula, stir everything until the oil/tahini looks incorporated and the batter is no longer oily.

8. Pour the batter into the prepared pan and smooth the top. Sprinkle 15g of demerara sugar and the remaining 8g of toasted sesame seeds over the top.

9. Bake at 350° for 55-65 minutes. A cake tester or small knife will come out clean when it is fully baked. Cool in the pan for a few minutes then run a knife along the short sides without parchment paper to make sure there is no sticking. Pull up on the parchment paper and the loaf will come right out. Cool completely on a rack.

*This recipe uses a medium-size lemon. One that fills the palm of my hand nicely. If you have very small lemons I suggest using two.

Marcella Cooking Stuff