



MOROCCAN BUNDT

□ 10 min. □ 1 hr. 20 min. □ medium □ 16 portions

INGREDIENTS

275 g unsalted butter, cut into pieces, plus extra for greasing
80 g sesame seeds, plus an extra 4 tablespoons for coating
100 g blanched almonds
130 g dried apricots
120 g dried figs
200 g pitted dates
100 g white sugar
5 eggs
150 g natural yoghurt
300 g plain flour
1 tsp ground cardamom
½ tsp ground allspice
1 pinch salt
3 tsp baking powder

USEFUL ITEMS

bundt cake tin (23.5 x 10 cm), large bowl, wooden skewer, wire rack

Preparation

1. Preheat oven to 180°C. Grease a bundt tin (23.5 x 10 cm) thoroughly with butter and sprinkle with 4 tablespoons of the sesame seeds to coat tin completely.
2. Place almonds, apricots and figs into mixing bowl and chop **5 sec/speed 8**. Transfer into a large bowl and set aside.
3. Place dates into mixing bowl and chop **4 sec/speed 6**. Transfer into bowl with almond and fruit mixture.
4. Place butter and sugar into mixing bowl and heat **1 min/37°C/speed 4** or until butter has melted. Scrape down sides of mixing bowl with spatula.
5. Add eggs, yoghurt and reserved almond and fruit mixture and mix **5 sec/□ /speed 3**.
6. Add remaining 80 g sesame seeds, flour, cardamom, allspice, salt and baking powder and mix **30 sec/□ /speed 4**, with aid of spatula, until completely combined.
7. Transfer into prepared tin and spread out evenly. Bake for 10 minutes (180°C). Reduce oven temperature to 160°C, then bake for a further 45-50 minutes (160°C) or until a wooden skewer inserted into the centre of the bundt comes out clean. Remove bundt from oven and set aside in tin to cool for 10 minutes. Turn out onto a wire rack to cool completely before slicing to serve (see Tip).

TIP

- This bundt is best served on day of baking but will keep for up to 2 days in a sealable container.