Gingerbread Cake

The spicy aroma of gingerbread that fills the home heralds the arrival of the holidays. The combination of cinnamon, nutmeg, and cloves is beautifully complemented by the sesame aroma of tahini. This recipe is sure to surprise your holiday guests—it's a true blend of tradition with an oriental twist.

INGREDIENTS

Cake:

- 200 g dark chocolate
- 200 g butter
- 200 g sugar
- 6 eggs
- 1 teaspoon gingerbread spice
- 1 cup of your favorite nuts, dates, and raisins

Cream:

- 100 g dark chocolate
- 100 g tahini (Jasmeen)
- 20 g honey
- 5-6 tablespoons milk or rice/oat drink
- 1 teaspoon baking powder
- 1 jar of rose petal jam
- Pomegranate and rose petals for decoration

Preparation:

Instructions for the Cake. Heat and melt the butter with the chocolate. Beat the eggs with sugar and gingerbread spice. Add the flour, followed by the cooled chocolate mixture. Once the ingredients are combined, add chopped nuts, dates, and raisins. Bake at 160°C (320°F) for 60-75 minutes (depending on the size of the baking dish) until a wooden skewer inserted comes out clean.

Instructions for the Cream: Start by melting the chocolate. Place a pot of water over low heat; when it begins to boil, place a metal or glass bowl on top. Add part of the chocolate along with milk, rice drink, or oat drink to the bowl. Stir gently. When the chocolate melts, add the remaining chocolate and stir until fully melted. Then add honey and tahini, mixing well. When the cake cools, cut it in half and spread the chocolate mixture in between. Optionally, you can also spread rose petal jam. Spread the cream on top and sprinkle with pomegranate and rose petals.