Details

A vegan dessert recipe with a prep time of 15 minutes and a cooking time of 40 minutes. This recipe makes 16 stout squares.

INGREDIENTS

1. 4 cups of flour
2. 1 and ½ cup sugar
3. 1 and 1/4th cup water
4. 3 teaspoons of turmeric
5. 2 teaspoons of baking powder
6. 2 teaspoons of anise powder
7. 1 cup of cooking oil
8. 2 teaspoons of sesame paste
9. Sesame seeds

METHOD

- Preheat your oven to 200 degrees Celsius.
- Combine the sugar and water in a small pot and lightly heat while continuously stirring for 3 minutes. This step incorporates the sugar into the water.
- In a large bowl, sift the flour, turmeric, baking powder and anise powder.
- Add the water/sugar liquid, sesame paste and cooking oil and combine.
- Line your baking trey with parchment paper and sprinkle with some flour.
- Pour the batter onto the baking trey and spread evenly.
- Place the baking trey in the oven and bake for 40 minutes.
- Once baked, cool for 10 minutes.
- Cut the baked cake into squares in the baking trey and serve.