



CAKE FOR FASTING

INGREDIENTS

- 2 cups of sugar
- 2 cups of water
- 1 cup of Virgin Sesame oil
- 2 pack of flour
- The juice and orange zest of 2 oranges
- 4 spoons of cognac

PREPARATION

In a large bowl put the sugar, water, Virgin sesame oil, cognac, the juice and zest of the oranges and mix well. While mixing, slowly add the flour. Place the mixture on an oiled baking sheet or two hoops, sift the surface with cinnamon and bake in a preheated oven for 1.5 hour (150°).

*This cake is replacing the sponge cake. Therefore we cut it, we spread it with syrup, and fill with sesame spread and vegetable chantigly in parallel or spiral layers depending on shape. We dress the cake with sesame spread and nuts.