# Siona's Vanilla Cake with Chocolate + Tahini Sauce



I swear this blog is not turning into a dessert blog. I also swear this blog is not being sponsored by a tahini company (though I wouldn't be opposed to it . . . hint, hint tahini companies). Anyway, like I said, this blog is not necessary a dessert blog it's just that with the holidays approaching, my husband finishing his PhD and Winter Break officially beginning, we've got a lot to celebrate and plenty of reasons to bake!

My crazy sous chef.

I call this recipe, "Siona's Vanilla Cake" for two reasons. 1)
It's so easy to make that when I need to bring a quick dessert

for a Shabbat dinner or potluck, she and I grab our matching Jewhungry aprons and within minutes, we've got ourselves a cake baking in the over and 2) this kid LOVES vanilla cake. Most cake she actually just eats the frosting off of and then doesn't actually eat the cake but this cake? This cake she'll devour. The additional chocolate sauce and sprinkles helps too.

I love baking with this kid. It started a couple years ago when she and I had just moved to LA and the hubby was still in Miami finishing his PhD work. I needed something for us to do on Sunday mornings and we just naturally fell into the habit of baking together. She has mastered the scrapping down of the bowl in between mixing and can sift flour like a pro-baker. Let's not forget, she's 4. Baking together has become such a normal part of our weekends that she actually has turned down the opportunity to watch a movie in favor of baking together. Seriously. Hashtag parenting win.

I can't express to you how easy peasy this cake is to make. The chocolate and tahini sauce aren't a necessity but, I mean, come on. It's chocolate and tahini sauce so yeah, it's a necessity. It also dresses up the cake so if you do bring it to a potluck, folks will be all, "OMG! Did you make that?! It's gorgeous". And you'll be all, "Hell yeah I did. Who's the Cake Boss now, Buddy!?"

**Ingredients for Cake:**

1 cup margarine (I use Earth's Balance) at room temperature
1 cup granulated sugar
3 large eggs
2 cups all-purpose flour
1 tsp baking soda
2 tsps baking powder
1 teaspoon salt
1 cup vegan sour cream (I used Tofutti)
2 tablespoons clear imitation vanilla extract (this is what gives it that old timey cake flavor).

**Chocolate Sauce recipe HERE**

For tahini sauce:

1/4 cup raw tahini
4 tbsp of hot water

**Directions for Tahini:**

Combine ingredients and stir until well-combined.

**Directions for Cake:**

Preheat the oven to 350 degrees F. Spray a Bundt pan with non-stick canola oil spray and set aside.

In a medium bowl, sift the flour, baking soda, baking powder and salt together. Set aside.

In the bowl of a mixer, cream together the butter and sugar. With the mixer on law, add the eggs one at a time beating after each addition. Add in the flour mixture, and then the sour cream and vanilla. Beat well until combined. The batter will be thick.

Spoon the batter into the Bundt pan. Bake until golden brown, 35 to 45 minutes. (Mine took 45 minutes but every oven is different and due to the density of this batter, you will want to make sure it is clearly cooked in the middle.)

Remove the cake from the oven and allow to cool in the pan for 15 minutes. Turn out onto a cooling rack and continue to cool to room temperature.

Once completely cooled, artfully drizzle the chocolate sauce onto the cake followed by the tahini sauce. Add sprinkles at your leisure.