

SINCE 1851

E. Wedel



# Halva cake



**50-60 min**  
choose your  
option



**medium**  
level

## INGREDIENTS

- 200g (7 oz) halva (any flavor, crumbled)
- 2 cups all-purpose flour
- 1 cup sugar
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/4 tsp salt
- 1 cup plain yogurt (or Greek yogurt)
- 1/2 cup vegetable oil
- 2 large eggs
- 1 tsp vanilla extract

## OPTIONAL

- 100g (3.5 oz) crumbled halva
- 2 tbsp chopped nuts (e.g., almonds, walnuts, or pistachios)
- 1 tbsp powdered sugar (for dusting)



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### Flavor variations:

Use E. Wedel's vanilla, cocoa-vanilla, or halva with nuts for unique flavor combinations.



### Add a drizzle:

For a more indulgent touch, drizzle the cake with tahini or chocolate glaze before adding the toppings.

## INSTRUCTIONS

**Preheat the oven** . . . . . **2-5 min**

Preheat your oven to 180°C (350°F). Grease and flour a 9-inch round cake pan or line it with parchment paper.

**Prepare the dry ingredients** . . . **3 min**

For a more intense flavor, toast the nuts in a dry skillet over medium heat for 2–3 minutes, stirring frequently. Allow them to cool.

**Mix the wet ingredients** . . . . **2 min**

In another bowl, combine the yogurt, vegetable oil, eggs, and vanilla extract. Beat until smooth.

**Combine ingredients** . . . . **2 min**

In another bowl, combine the yogurt, vegetable oil, eggs, and vanilla extract. Beat until smooth.

**Add the halva** . . . . **2 min**

Gently fold the crumbled halva into the batter, ensuring it's evenly distributed. This will give the cake bursts of nutty sweetness.

**Bake the cake** . . . . **35-40 min**

Pour the batter into the prepared cake pan and smooth the top with a spatula. Bake in the preheated oven for 35–40 minutes, or until a toothpick inserted into the center comes out

**Add the topping\*** . . . . **3 min**

Once the cake has cooled, sprinkle the top with crumbled halva, chopped nuts, and a dusting of powdered sugar for a decorative finish.

## Serve

Slice and serve your halva cake with a cup of tea or coffee. Enjoy!

**\*OPTIONAL**