

# Chocolate, Halva, and Maple Cake

Recipe By *Sweet Moments: Rega Matok*



Cooking and Prep:  3 h

Serves:  8

Contains:     

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

A round, fragrant, and golden yeast cake with a rich halva-flavored chocolate filling (with tahini and honey), covered with maple syrup that makes it especially moist.

## Ingredients (14)

### Yeast dough

- 3 and 1/2 cups (500 grams) flour
- 2 teaspoons dry yeast or 3/4 ounce (25 grams) fresh yeast
- 3 and 1/2 ounces (100 grams) soft butter, cut into cubes
- 1/2 cup (100 grams) sugar
- 2 large eggs
- 2/3 cup (180 milliliters) milk
- pinch of salt

1 teaspoon Gefen Pure Vanilla Extract

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## Halva and Chocolate Filling

3 and 1/2 ounces (100 grams) Haddar Tahini or other raw tehina

3 and 1/2 ounces (100 grams) Gefen Honey

5.3 ounces (150 grams) dark, milk, or white Elite Chocolate, finely chopped

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## Glaze

1/3 cup (70 grams) sugar

1/2 cup (125 milliliters) water

5 tablespoons maple syrup, Gefen Honey or silan (date syrup)

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## Start Cooking

### Prepare the Dough

1. In a mixer bowl with a dough hook, put flour, yeast, butter, sugar, eggs, milk, salt and vanilla, and knead at low-medium speed for 10 to 12 minutes until a smooth dough is obtained.
2. Cover the bowl and let rise for one to two hours until the dough almost doubles its volume.

#### Note:

The cake is at its best when warm on the day of preparation. Keep the cake wrapped in the freezer for up to two weeks. It is recommended to thaw and heat before serving.

### Prepare the Halva and Chocolate Filling

1. In a bowl, combine tahini and honey until thick.

### Shape and Bake

1. Roll out the dough on a floured surface to a half-centimeter-thick rectangle.
2. Spread the honey-tahini paste in a uniform, thin layer. Sprinkle with chopped chocolate.
3. Roll into a tight roll. Cut the roll lengthwise to form two long strips.
4. Twist the strips into a screw shape and form a round scroll shape. Place in a lightly greased

baking pan.

5. Cover and let rise for about an hour or until the cake almost doubles its volume.
6. Heat oven to 170 degrees Celsius (340 degrees Fahrenheit).
7. Bake the cake for 35 to 45 minutes or until it is golden, risen and firm.

### **Glaze**

1. In a pot, put sugar, water and maple syrup and heat until boiling. Cook for two to three minutes, making sure that all the sugar has melted.
2. Brush the cake generously with glaze and serve.