



Gluten Free Chocolate Orange Cake

By Chef Veera Gaul, Ph.D.



Ingredients

6 tablespoons high quality cocoa powder
½ cup boiling water
2 teaspoon O&V **Melipone Vanilla** *
1 ½ cups almond flour
½ teaspoon baking soda
¼ teaspoon salt
1 cup sugar
2/3 cup O&V [Blood Orange grape seed oil](#) *
3 eggs
Confection's sugar to dust the top of the cake

Preparation

Preheat the oven to 325F. Prepare a 9-inch springform pan by brushing the base with oil. Cut a piece of parchment paper to line the bottom, and brush that with oil too

Whisk together cocoa and boiling water in a measuring cup. Add in the vanilla. Let cool for at least 10 minutes.

In the meantime, combine the almond flour, baking soda and salt in a small bowl

In another larger bowl, add the sugar, oil, and eggs and beat with an electric mixer for about 3 minutes until the mixture is pale yellow and thick.

Reduce mixer speed and add the cooled cocoa mixture. Then add the almond flour mixture and mix till combined

Pour the batter into prepared springform pan. Bake in oven for 40-45 minutes. The sides will be set, the center will look slightly damp.

Let the cake cool in the pan for 10-15 minutes. Carefully remove the sides and let cool completely.

Dust with confectioner's sugar and serve with a scoop of whipped cream or ice cream

Serves 10 - 12

Active Time: 15 minutes Total Time: 60 minutes plus time to let the cake cool

Notes

* The [Blood Orange Oil](#) add that citrus flavor to this orange and chocolate cake and is a key ingredient. You can substitute an unflavored oil if you prefer, but it will dramatically change the flavor of this cake. The **Melipone Vanilla** from Mexico is of high quality, aromatic and intense and available at most Oil & Vinegar stores.

Categories: Dessert, Blood Orange, Gluten Free, Dairy Free, Orange & Chocolate Cake, Baking, Fall Cakes, Melipone Vanilla, Sweets,