Salted Dark Chocolate Olive Oil Cake

By Chef Veera Gaul, Ph.D.

Ingredients
(* indicates my preferred ingredients – see notes for alternatives)

¾ cup O&V **Unflavored EVOO** (or O&V **Blood Orange oil**) *
½ cup high quality unsweetened cocoa powder
½ cup strong hot coffee
1 tablespoon O&V **Melipone Vanilla** *
1 1/3 cup all-purpose flour
1 teaspoon fine sea salt
½ teaspoon baking soda
3 large eggs
1 cup fine sugar
Generous sprinkle of O&V **Fleur de Sel** *

Preparation

Preheat oven to 325 degrees. Grease a 9-inch spring form pan with a little EVOO and line the base with parchment paper. Grease the parchment paper as well.

Sift the cocoa into a medium bowl and pour in the hot coffee whisking well until smooth. Add the vanilla and let it cool slightly

On a piece of parchment paper or a bowl, sift together the flour, baking soda, and fine sea salt.

In a bowl, beat the sugar, olive oil and eggs with a hand mixer until smooth, creamy and light (about 3-5 minutes). Add the vanilla and cocoa mixture and combine well. Lower the speed of the mixer and add in the flour mixture. Once you have added the flour, be careful not to overbeat, just combine well.

Pour into prepared pan and sprinkle the top with the flaky fleur de sel. Bake for 40-45 minutes or until a tester inserted in the center comes out clean.

Serve the cake on a bed of raspberry coulis and topped with whipped cream.

Serves 10-12
Active time 15 minutes Total Time: 60 minutes

Notes
* A mild **Unflavored EVOO** adds wonderful flavor to this cake, but you can also add pizzaz by substituting with our **Blood Orange Grapeseed oil** to add nice orange notes to the chocolate cake. The **Melipone Vanilla** provides wonderful aroma and flavor and the **Fleur de Sel** adds a mild saltiness that does not overpower the flavors of the cake.

All highlighted products are available at **Oil & Vinegar stores**

Categories: Dessert, Sweets, Salted Chocolate Cake, EVOO Cake, Arbequina EVOO, Blood Orange oil, Melipone Vanilla, Fleur de Sel, Easy Dessert,