

Chocolate Olive Oil Cake * (gluten and dairy free)

Ingredients:

- 10 Tablespoons virgin, cold-pressed olive oil (choose one with a light flavor)
- 3 Tablespoons plus 1 1/2 teaspoons organic cocoa powder (sifted)
- 8 Tablespoons plus 2 teaspoons boiling water
- 2 teaspoons organic vanilla extract
- 10 Tablespoons almond meal (or 3/4 cup plus 1 Tablespoons gluten-free flour)
- 1/2 teaspoon baking soda
- 1 pinch salt
- 14 Tablespoons organic cane sugar (finely ground)
- 3 large eggs



Required Equipment: springform pan, parchment paper)

Method:

Preheat oven to 325 degrees.

Grease a 9 inch springform cake pan with a little olive oil and line the base with parchment. Measure and sift the cocoa powder into a bowl and whisk in the boiling water until smooth and still runny paste. Whisk in the vanilla extract and set side to cool a little.

In another small bowl, combine the almond meal (or flour) with baking soda and salt

Put the sugar, olive oil and eggs into the bowl of a freestanding mixer with the paddle attachment (or another bowl and whisk arrangement of your choice) and beat together vigorously for about 3 minutes until you have a pale-primrose, aerated and thickened cream.

Turn the speed down a little and pour in the cocoa mixture, beating as you go and when all is scraped in you can slowly tip in the almond meal (or flour) mixture.

Scrape down, and stir a little with a spatula then pour this dark, liquid batter into the prepared pan. Bake for 40-45 minutes or until the sides are set and the very center, on top still looks slightly damp. A cake tester should come up mainly clean but with a few sticky chocolate crumbs clinging to it.

Let it cool for 10 minutes on a wire rack, still in its pan, and then ease the sides of the cake with a small metal spatula and spring it out of the pan. Leave to cool completely or eat while still warm with some cool Coco-whip. Options: top with fresh raspberries. Garnish with powder sugar.

*Adapted from Chocolate Olive Oil Cake/Nigella's Recipes/ Nigella Lawson

