CHOCOLATE CAKE MADE WITH
EXTRA VIRGIN OLIVE OIL

PREPARATION TIME 20 minutes
COOKING TIME 40 minutes

INGREDIENTS (serves 12)

- 160ml (2/3 cup) Australian Olive Company Extra Virgin Olive Oil.
- Extra olive oil, to grease cake pan.
- 2 eggs.
- 215g (1 cup) caster sugar.
- 1/2 tsp vanilla essence.
- 150g (1 cup) self-raising flour.
- 50g (1/3 cup) plain flour.
- 50g (1/2 cup) cocoa powder.
- 60ml (1/4 cup) low-fat milk.
- Cocoa powder, extra, to dust.

METHOD:

1. Preheat oven to 180°C. Brush a square 19cm (base measurement) cake pan with oil to grease. Line the base and sides with non-stick baking paper.

2. Use an electric beater to beat the eggs and sugar in a small bowl until pale and creamy. Beat in the vanilla. Transfer to a large bowl.

3. Sift in the combined flours and cocoa powder. Fold until the mixture is almost combined. Add the olive oil and milk, and fold until combined.

4. Spoon the cake mixture into the prepared pan and smooth the surface. Bake for 35-40 minutes or until crumbs cling to a skewer inserted into the centre of the cake. Set aside for 5 minutes to cool slightly before turning onto a wire rack to cool completely. Dust with cocoa powder to serve.

NOTES:

Store the cooled cake in an airtight container for up to 2 days.