Chocolate Olive Oil Cake

Diane Phillips, author and cooking instructor, 2015
Internet address:

1/2 cup Dutch processed cocoa powder

1 tablespoon instant espresso powder

1/2 cup boiling water

3 large eggs

1 large egg yolk

2/3 cup olive oil (not extra virgin)

1 1/3 cups sugar

1 1/2 cups all-purpose flour

1/4 teaspoon baking soda

Powdered sugar for sprinkling on top

Vanilla or coffee ice cream, or whipped cream for serving

FLAVORING: If desired, you may add 2 T. Kahlua, almond liqueur, or creme de cocoa to batter.

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 10

Notes: Do not use extra virgin olive oil, but try to use an olive oil that has a fruity flavor if possible.

1. Coat the inside of a 9-inch cake pan with nonstick cooking spray (don't use Pam) or with olive oil. Preheat oven to 350°F.

2. In a mixing bowl place the cocoa, espresso, then pour boiling water over and whisk to blend. Add eggs, yolk, olive oil and sugar. Whisk until blended.

3. Add the flour and soda, stirring to blend, making sure there are no lumps.

4. Pour batter into cake pan and bake 40 minutes until a toothpick inserted in the center comes out clean.

5. Allow cake to cool in the pan for 10 minutes, then invert onto a rack to cool completely. Dust top with powdered sugar and serve with vanilla or coffee ice cream or with whipped cream.

Per Serving (excluding unknown items): 338 Calories; 17g Fat (44.3% calories from fat); 5g Protein; 44g Carbohydrate; 2g Dietary Fiber; 85mg Cholesterol; 55mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 3 Fat; 2 Other Carbohydrates.