

Chocolate Olive Oil Cake

This Chocolate Olive Oil Cake is a decadent, moist dessert made with almond meal, cocoa powder, extra virgin olive oil, and Pace Farm free-range eggs. Easy to prepare and baked to perfection, it’s full of rich chocolate flavour and a delicate, tender crumb. Serve with high-quality double cream and a sprinkle of black sea salt flakes for a sophisticated finish. Perfect for sharing with friends, family, or as a special treat any day.

Prep:	15 min
Cooking:	45 min
Serves:	12
Makes:	1

Ingredients

- 150 g almond meal
- ½ teaspoon bicarb soda
- 50 g cocoa powder, plus extra for dusting
- Pinch of sea salt flakes
- 150 ml extra virgin olive oil
- 200 g caster sugar
- 3 large free-range eggs, at room temperature
- 1 tablespoon vanilla bean paste
- Double cream, to serve
- Black sea salt flakes, to serve, optional

Method

1. Preheat the conventional oven to 170°c. Grease a 20 cm springform cake tin with olive oil and line the base with baking paper.
2. In a bowl, combine the almond meal, bicarb soda, cocoa powder and sea salt, ensuring there are no lumps. Set aside.
3. Add the olive oil, sugar, eggs and vanilla to the bowl of your electric mixer fitted with a whisk attachment and whisk on high speed for 3 minutes, or until the mixture is pale and resembles thickened cream. Add the dry ingredients and whisk on low speed until just combined.
4. Pour the batter into the tin and bake for 40-45 minutes, or until a skewer inserted in the middle of the cake comes out clean.
5. Allow to cool completely in the tin before transferring to a cake stand. Dust with extra cocoa powder and serve with high-quality double cream, and some black sea salt flakes, if you like. Store leftovers in an airtight container at room temperature for 2-3 days.

Notes

- This chocolate cake is so delicious you might want to make it in bulk. To make it easier, we have these egg products to buy wholesale:
    - Frozen whole egg
    - Dried whole egg
    - Bulk whole egg