Chocolate Olive Oil Cake

Prep Time 20 mins
Cook Time 30 mins

1½ cups **all purpose flour**
¾ cup + 2 TB **unsweetened cocoa powder**, *divided*
1½ cups + 2 TB **coconut sugar**, *divided*
1½ tsp **baking soda**
1 tsp **salt**
¾ cup **olive oil**, *divided, plus more for greasing*
1 TB **apple cider vinegar**
1 ½ cups **water**
1 cup **dark chocolate chips**
Flake salt, *for garnish*

CHEF TIPS

Technique:
- If no cake pan is available, use any other oven safe 9 inch pan. Or use a smaller mold & adjust baking time.
- You can line any baking vessel with parchment paper instead of greasing for easy removal.
- Avoid making a chocolate mess by first setting the cake on a serving platter & then drizzling with sauce.

Special Equipment:
Create a double boiler by simmering 2-3 inches of water in a small saucepan, and then fitting a metal bowl on top. Make sure the bowl fits the saucepan snuggly & that no water touches the bowl (just gentle steam). Using a double boiler helps prevent overheating & burning the chocolate.

Taste:
If you have flake salt or chocolate shavings, sprinkle some on top of the cake after adding the sauce.

1. Preheat oven to 350°F.

2. In a large bowl, whisk flour, ¾ cup cocoa powder, 1½ cups coconut sugar, baking soda & salt. Mix in ½ cup oil, vinegar & water just until a batter forms & no lumps remain. Pour into a greased 9 inch cake pan. Bake until the center is cooked through, 30-35 mins.

3, *While the cake bakes, make the chocolate glaze:* In a double boiler, melt remaining 2 TB cocoa powder, remaining 2 TB coconut sugar, remaining ¼ cup oil & chocolate chips. Mix until smooth & keep warm until serving.

4. Transfer the cake to a serving platter. Pour the chocolate glaze over the cake & slice.

Serves 8 to 12

Vegan   •   Dairy Free   •   Contains Gluten

the Culinistas