

# Flourless Chocolate Blood Orange Olive Oil Cake

## CAKE INGREDIENTS:

- 8 tbsp dutch-processed cocoa powder (sifted)
- 1/2 cup boiling water
- 1/2 cup *D'Olivo Blood Orange Fused Olive Oil*
- 2 tsp vanilla
- 1 1/3 cup almond flour
- 1/2 cup sugar
- 1/2 cup dark brown sugar
- 1/2 tsp baking soda
- 1/8 tsp kosher salt
- 3 eggs

## COCONUT CREAM INGREDIENTS:

- 1 can coconut cream (chilled overnight)
- 1/4 - 1/2 cup powdered sugar
- 1/2 vanilla extract or 1 vanilla bean (scraped)
- 1 tbsp maple syrup

## CAKE DIRECTIONS:

Preheat the oven to 325°F. Grease 9inch springform cake pan with *D'Olivo Blood Orange Olive Oil* and line the base with parchment paper.

In a small bowl, sift the cocoa powder and add the boiling water. Whisk until you have a smooth yet runny paste. Add in the vanilla extract. Set aside.

In a small bowl, combine the almond flour, baking soda, and salt.

In a bowl of a stand mixer with the paddle attachment, add the sugar, dark brown sugar, *D'Olivo Blood Orange Olive Oil* and eggs. Beat in medium-high for 3-4 minutes until combined.

Turn the speed down to low and pour in the cocoa mixture, scrapping down the sides with a spatula.

Pour into prepared pan. Bake for 35 minutes, or until the top is springy and a tester inserted in the center comes out mostly clean.

Let it cool for 10 minutes and then cut around it with a knife or metal spatula to ensure it is loosened. Spring it out of the pan and cool on a wire rack. You can also serve warm with whipped coconut cream or a scoop of ice cream.

## COCONUT CREAM DIRECTIONS:

Chill the coconut cream in the fridge overnight.

Open the can and scoop out the solid coconut cream into the bowl of a stand mixer with the whisk attachment. Discard the coconut water.

Beat the cream until soft and smooth, about 1 minute. Add the vanilla (optional), powdered sugar and maple syrup. Whisk for another minute until creamy.

Use immediately or refrigerate for up to 1 week.

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