



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Chocolate Olive Oil Cake

Makes one 9-inch cake

Subtle notes of cardamom and black tea enhance this modest and moist chocolate olive oil cake. The tart and sweet raspberry coulis soaks beautifully into the cake's crumb. Serve with whipped cream for the ultimate coup de grâce.

Cake Ingredients:

3/4 cup extra virgin olive oil,
plus more for greasing the pan
1/2 cup brewed black tea such as
Earl Grey or English Breakfast
1/2 cup cocoa powder
1/2 teaspoon Kosher salt
1 cup granulated sugar
3 eggs, room temperature
1 egg yolk, room temperature
2 teaspoons vanilla extract
1 cup plus 2 tablespoons all-purpose flour
1/2 teaspoon cardamom
1/4 teaspoon baking soda
1/4 teaspoon baking powder

Raspberry Coulis Ingredients:

3/4 cup sugar
3 tablespoons fresh orange juice
1 teaspoon orange zest
18 oz. raspberries, plus more
for garnishing the cake, if desired
1 tablespoon Cointreau liqueur (optional)

Serve the Cake with:

Raspberry coulis (above)
Dusting of powdered sugar
Additional raspberries

Directions:

1. Prepare the coulis. In a small saucepan over medium heat combine the sugar, orange juice, orange zest, and raspberries. Stir continuously until the sugar has dissolved, the mixture has thickened, and the raspberries have broken down -- about 5-8 minutes.
2. Set a fine mesh strainer over a medium bowl and pour the warm raspberry mixture through the strainer. Use a wooden spoon or spatula to push and move the sauce around until all of the liquid has been extracted into the bowl. Discard the seeds and other solids. If using, stir the Cointreau into the coulis. Refrigerate until ready to use.
3. Preheat the oven to 325°F. Grease a 9" springform cake pan and line it with parchment paper. Set aside.
4. In a medium saucepan over medium-high heat, bring the tea to a simmer. Add the cocoa powder and salt. Whisk until smooth. Remove from the heat.
5. In a stand mixer on high, beat the sugar, eggs, and egg yolk until the mixture is pale yellow and foamy, roughly 2 minutes. Reduce the speed and slowly add in the vanilla extract and olive oil. Add the chocolate-tea mixture and continue to mix.
6. In a separate bowl, whisk the flour, cardamom, baking soda, and baking powder together. Slowly add the dry flour mix into the wet mixture, and combine until smooth. Scrape down the sides halfway through, and as needed.
7. Pour the batter into the parchment-lined springform pan. Gently tap on the sides to release any air bubbles.
8. Bake the batter for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean, and the edges begin to pull away from the side of the pan. Cool on a cooling rack, in the pan, for a couple of minutes. Then, release the cake from the pan and continue cooling on the cooling rack for another 15 minutes or so.
9. Serve the cake dusted with powdered sugar, fresh raspberries, and a healthy drizzle of the coulis.