

Chocolate Olive Cake



Prep time:
20 min

Baking time:
40 minutes

Serves:
6-8

Ingredients

For the cake:

- 100g plain flour
- 220g icing sugar
- 60g Menier cocoa powder
- ½ tsp baking powder
- ½ tsp bicarbonate of soda
- 70g extra-virgin olive oil
- 120g sour cream
- 1 large egg + 1 egg yolk
- 1tsp vanilla extract
- 120ml warm water

For the fudge frosting:

- 170g Menier dark drops
- 14g extra-virgin olive oil (1 tbsp)
- 60g sour cream
- 10g maple syrup (½ tsp)

For the topping:

Method

To make the cake:

1. Preheat the oven to 180C (160C fan) and grease an 8-inch round cake tin, lining the base and sides with baking parchment.
2. In a large bowl, sift together the flour, icing sugar, cocoa powder, bicarbonate of soda, and baking powder.
3. In a jug, whisk together the olive oil, sour cream, whole egg, egg yolk and vanilla.
4. Pour the wet ingredients into the dry ingredients and whisk until about halfway combined, then pour in the hot water and continue whisking until you have a smooth, glossy batter.
5. Pour into your prepared tin and bake for 35–40 minutes until well risen and a skewer inserted into the centre comes out clean with a few moist crumbs.
6. Leave to cool in the tin for about 20 minutes, then turn out onto a wire rack to cool for another 20 minutes or so, until just slightly warm.

To make the fudge frosting:

1. Once the cake has cooled slightly, make the fudge frosting. Add the chocolate chips and olive oil to a heatproof bowl and set it on top of a small saucepan of simmering water over a low heat - making sure the bowl doesn't touch the water.
2. Stir until you have a smooth chocolate and remove from the heat.
3. Stir in the sour cream and maple syrup until glossy, thick and perfectly spreadable.

Ingredients

- Flaky sea salt
- Dark chocolate shavings

Method

4. Pour the frosting into the centre of the cake and use a palette knife to gently push it towards the edges, creating soft swirls as you go.
5. Finish with a sprinkle of flaky sea salt and the chocolate shavings and enjoy. It's at its absolute best when just slightly warm.

Baking notes:

The cake will keep at room temperature for a couple of days, or covered in the fridge for up to 5 days. I'd recommend bringing it back to room temperature, or giving it 15–30 seconds in the microwave, to bring back that soft, fudgy texture.