

Amazing Chocolate Cake

Celebrate the season with cake! Olive oil for a light, fluffy texture, toasted nuts for warm nuanced flavor, golden raisins for subtle sweetness. Vanilla icing gives a festive touch for a truly delicious cake.
8 servings.

Simple Ingredients

Cake

- ¼ cup Villa Graziella Organic Extra Virgin Olive Oil + extra for greasing the pan.
- ¼ cup unsalted butter, softened.
- 3 large eggs, room temperature, if possible organic.
- 1-2/3 cup, plus 2 tablespoons all-purpose flour sifted after measuring.
- 1 cup sugar, if possible organic.
- 5 tablespoons milk. Almond, oat, or other milk substitute ok.
- 2 ½ tablespoons unsweetened cocoa powder.
- ½ cup lightly toasted pine nuts or slivered almonds, coarsely chopped pecans or walnuts.
- 1/3 cup golden raisins, dark ok too.
- ¼ teaspoon flakey sea salt.

Vanilla Icing

- 1 cup confectioners' sugar, sifted after measuring.
- 2-3 tablespoons of heavy cream, half-and-half, milk, or milk substitute. Cream for velvety, rich icing. Milk or milk substitute for lighter, thinner icing.
- ½ teaspoon vanilla extract.
- 1 pinch of salt.

Easy Directions

Cake

1. Preheat oven to 350°F and set the rack to the top position.
2. Soak raisins in lukewarm water for 30 minutes to soften.
3. Coat the bottom & sides of a 10" springform pan with olive oil, dust with flour, set aside.
4. Separate the yolks from the whites of each egg.
5. In a large bowl, beat the butter, sugar, and olive oil on low until foamy. Add the egg yolks, mix on low. In a slow stream, pour in the milk, beat on low until combined.
6. Add 1-2/3 cup of flour in small increments to the bowl, mix on low.
7. Drain raisins, pat dry and dust with 2 tablespoons of flour. Shake in a strainer to remove extra flour.
8. Add the raisins, cocoa, and nuts to the cake batter, mix to thoroughly combine.
9. Beat ½ the egg whites with salt until stiff peaks form and lightly stir into the batter. Then gently fold the remaining egg whites into the batter, do not overmix!
10. Pour into the pan, bake 40-50 minutes or an inserted toothpick comes out clean. Set aside to thoroughly cool.

Vanilla Icing

1. In a measuring cup or mixing bowl with a lip, whisk to combine sifted confectioners' sugar, 2 tablespoons of milk or cream, and vanilla extract.
2. If too thick add 1 tablespoon milk, if too thin, add a bit of confectioners' sugar.
3. Add 1 pinch of salt, mix to thoroughly combine.
4. In a zig-zag movement, slowly pour the icing across the top of the cake and sides.
5. Allow to set for 15 minutes, serve & enjoy!

Helpful Hints

- Sifting aerates flour or sugar to mix evenly with other ingredients.
- Lightly toasting nuts releases their natural oil for golden, warm flavors.
- Make ahead and store in an airtight container for 4 days.