

Chocolate Olive Oil Cake

Time 40-50 minutes plus cooling 15 minutes

Serves: 8

Ingredients

200g dark chocolate, broken into pieces
1 cup (150g) self-raising flour
¼ cup (40g) plain flour
2 tbs cocoa powder
2/3 cup (140g) brown sugar
2 eggs
2/3 cup (160ml) Bald Hills Extra Virgin Olive Oil
½ cup (125ml) milk
½ cup (130g) thick Greek-style natural yoghurt
Cocoa powder, to dust

Method

1. Preheat oven to 160°C. Grease a 20cm round cake pan. Line the base with non-stick baking paper.
2. Place the chocolate in a microwave-proof bowl. Heat on Medium 50% power, stirring every minute, for 2-3 minutes until melted. Set aside to cool slightly.
3. Sift the flours and cocoa into a large bowl. Stir in the sugar. Whisk the eggs, olive oil, milk and yoghurt together. Add the cooled chocolate and egg mixture to the dry ingredients. Mix until well combined.
4. Pour into the pan. Bake for 40-50 minutes or until a skewer inserted comes out clean. Set aside for 15 minutes before turning out onto a cake rack to cool. Once cooled, dust with cocoa, to serve.