



# Flourless Olive Oil Chocolate Cake

Makes: 8-10 servings

Prep Time: 15 minutes Cook Time: 25 minutes

Total Time: 40 minutes plus 2 hours cooling time

## Flourless Chocolate Cake:

- 8 oz bittersweet chocolate, chopped
- 1/2 cup (115g) extra virgin olive oil
- 1 tbsp vanilla extract
- 1 cup (200g) granulated sugar, divided
- 5 large eggs, separated and room temperature
- Cocoa powder or powdered sugar, for dusting

## Optional Toppings:

- Ice cream (any flavor)
- Fresh berries
- Cocoa powder
- Whipped cream
- Homemade salted caramel sauce
- Chocolate ganache

Preheat the oven to 350F and coat a 9" springform pan in nonstick spray.

In a heat-safe large bowl, add the chopped chocolate and olive oil. Place over a pot of simmering water, ensuring the bowl doesn't touch the water. Stir until melted, then remove from the pot. Alternatively, you can also microwave the chocolate and olive oil in a heat safe bowl in 30 second intervals (about 90 seconds total).

Mix in the vanilla, then allow the chocolate to cool while you whip the egg whites.

Separate the eggs and add the whites to a large bowl, either using a hand or stand mixer with the whisk attachment. Whip the egg whites on high speed for about 2 minutes. When they start to turn opaque, slowly pour in 1/2 cup of sugar with the mixer still running. Continue to whip

until you reach stiff peaks (about 3 minutes total).

To the bowl of chocolate, mix in the remaining  $\frac{1}{2}$  cup of sugar and then the egg yolks one at a time.

Use a rubber spatula and add two scoops of the whipped egg whites to the chocolate. Mix until it's fully combined. This helps thin out the batter to make it easier to fold in the rest of the egg whites. Dump in the rest of the egg whites and gently fold to combine. By the end you should be left with a light chocolate brown color with a light and creamy consistency.

Pour the batter into the pan and spread it even. Bake for 20-25 minutes or until it's evenly puffed up.

Allow the cake to cool at room temperature for about 30 minutes. The cake will begin to deflate and crack as it cools to create a deliciously rich and fudgy texture with a crisp crust. Transfer the cake to the refrigerator and chill for about 2 hours, or until completely chilled. Release the cake from the pan and top with a dusting of cocoa powder or ice cream...or both!

*Recipe from Butternut Bakery Blog*