

# CHOCOLATE SYRAH OLIVE OIL CAKE

Servings: 8



## INGREDIENTS:

- 2/3 cup regular olive oil, plus more for greasing
- 6 tbsp good-quality unsweetened cocoa powder, sifted
- 1/2 cup Syrah
- 2 tsp vanilla extract
- 1 1/2 cup almond flour
- 1/2 tsp baking soda
- Pinch salt
- 1 cup superfine sugar
- 3 eggs
- 1 x 9-inch springform cake pan

## PREPARATION:

1. Preheat your oven to 325 degrees F. Grease your pan with olive oil and line the base with parchment paper.
2. In a small pot, bring the 1/2 cup of Syrah to a boil. Sift the cocoa powder into the boiling wine until you have a smooth, chocolatey, still runny (but only just) paste. Whisk in the vanilla extract, then set aside to cool a little.
3. In another bowl, combine the almond flour with the baking soda and pinch of salt.
4. Put the sugar, olive oil, and eggs into the bowl of a mixer with the paddle attachment and beat together vigorously for about 3 minutes, until you have a pale, thickened cream. Turn the speed down a little and pour in the cocoa mixture with the beater going. Then slowly add the almond flour mixture, by the heaping spoonful. Scrape down the bowl and stir a little with the spatula, then pour this dark liquid batter into the prepared pan.
5. Bake for 40-45 minutes or until the sides are set and the very center, on top, still looks slightly damp. A cake tester should come up mainly clean but with a few sticky chocolate crumbs clinging to it.
6. Let it cool for 10 minutes on a wire rack, still in its pan, and then ease the sides of the cake with a small metal spatula and spring it out of the pan.
7. Leave to cool completely. To serve, top with a fine sprinkle of powdered sugar, or raspberries and whipped cream.

*An easy-to-make and healthy after-dinner cake. I don't usually drink wine with desserts, but if you like to do that this is a good candidate for a Syrah or Merlot.*

*Suggested Wine Pairing:  
Sarah's Vineyard Syrah*

