

Mexican Hot Chocolate Olive Oil Cake

¾ cup extra virgin olive oil (Olisur G# 63073)
½ cup unsweetened cocoa powder
½ cup boiling water
1 TBSP pure vanilla extract
1 1/3 cups all-purpose flour
½ TSP baking soda
1 TSP sea salt
1 TSP chipotle chili powder (Baron Spice G# 82996)
½ TSP cinnamon (Baron Spice G# 83196)
1 cup super fine sugar
3 large eggs
Marshmallow Fluff
Pistachios, shelled (for decoration) (Azar Nuts G#61203)

Preheat oven to 325 degrees F

Grease 9 inch springform pan with olive oil, and line the base with parchment paper.

Sift the cocoa into a medium bowl and whisk in the boiling water until smooth. Whisk in the vanilla, then set aside to cool slightly.

In a separate large bowl combine flour, baking soda, salt, chipotle powder and cinnamon.

In the bowl of a stand mixer fitted with paddle attachment beat together the sugar, olive oil and eggs until you have a light, fluffy cream (approximately 3-4 minutes)

Turn the mixer speed down and pour in the cocoa and vanilla mixture.

Slowly add the flour mixture, scraping down the bowl as necessary.

Pour the batter into the prepared pan.

Bake for 30-35 minutes or until sides are set and top of cake still looks slightly moist.

A cake tester inserted into the center of the pan should come out clean or with just a few crumbs on it.

Let cool in pan for 10 minutes. Run a knife around the edge of the cake and release sides of pan.

Serves with a dollop of marshmallow fluff and sprinkle with pistachios

