



Salted Chocolate Olive Oil Cakes

Description



Dark Chocolate and sea salt is the perfect combination, and it's outstanding in these olive oil cakes!

Ingredients:

- 10 oz. Dark Chocolate
- 3/4 C. The Olive Tap's [100% Extra Virgin Olive Oil](#) or [Flavored Olive Oil](#) of choice (i.e. [Sorrento Orange](#))
- 4 eggs, room temperature
- 1/2 to 3/4 C. sugar (according to taste and for cocoa percentage of dark chocolate used)
- 1 1/4 C. almond flour, sifted

- Gourmet Sea Salt, plain or flavored

Directions:

1. Preheat oven to 325°F.
2. Break the chocolate into small chunks and melt with olive oil in double boiler.
3. With electric mixer, beat eggs and sugar until light and airy. Reduce speed and slowly pour in chocolate mixture. Add sifted flour and mix on low speed until well blended. Batter can either be poured into a spring-form pan or a greased, floured pie pan, or individual pan or ramekins of choice. (I USE A LIGHTLY OILED CAST-IRON BISCUIT PAN FOR INDIVIDUAL CAKES.)
4. Sprinkle gourmet sea salt generously over the batter, as much as you would sugar or sprinkles. (If using straight sea salt, use more sparingly.)
5. Bake for 22-30 minutes depending on the size of the pan and the texture you'd like the cake or cakes.
6. Allow to cool, then refrigerate. This cake is best eaten after it has been in the refrigerator overnight.

Note: If you do not have almond flour, regular white flour or flour of choice can be substituted.
Recipe and photo by Jennifer, Ohio

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/salted-chocolate-olive-oil-cake/>

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