

Moist Dark Chocolate Olive Oil Cake



5 from 5 votes

This Dark Chocolate Olive Oil Cake with raw almonds is dense, very moist, with a rich nutty flavor. Can be enjoyed either warm or cold!

Prep Time
10 mins

Cook Time
35 mins

Course: Dessert Cuisine: Greek Keyword: cake, Chocolate Servings: 12 pieces
Calories: 535kcal

Ingredients

For The Chocolate Cake:

- 4 eggs
- 200 grams / 7 oz sugar
- 300 grams / 10.6 oz dark chocolate
- 160 ml olive oil pure extra virgin
- 100 grams / 3.5 oz honey
- 180 grams / 6.3 oz all-purpose flour
- 100 grams / 3.5 oz whole almonds

For The Chocolate Glaze:

- 80 grams / 2.8 oz dark chocolate
- 20 grams / 0.7 oz olive oil

Instructions

1. Add the almonds to a blender and blend very finely, until they look almost like powder. Set aside.
2. Preheat oven to 160°C / 320°F.
3. Using an electric mixer beat eggs over high speed and add the sugar in bits at a time. Beat until eggs get thick and foamy.
4. Melt the 300 grams of dark chocolate in a double boiler or microwave for 1 minute and a half on medium heat (stir every 30 seconds).
5. Pour the olive oil and honey in the melted chocolate, and then into the eggs while you stir with a pastry spatula.
6. Stir in the flour gently adding it in bits at a time. Then stir in the almonds as well.
7. Grease a round spring foam cake pan (9-inch / 23 cm) and bake for 30-35 minutes. The cake will remain moist in the center. Prick on the sides to check if its baked.
8. Melt the chocolate for the glaze again in the microwave or in a double boiler. Stir in the olive oil using a pastry or wooden spoon.
9. **To serve the cake warm:** cut a piece directly from the pan, and pour the warm glaze on top. You may also serve with ice cream or whipped cream as well.

10. **To serve the cake cold:** let the cake reach room temperature. Then remove from the pan and place on a serving plate by turning the cake gently, upside down. Pour the warm chocolate glaze all over and spread it evenly with a spoon. Refrigerate for 2 hours before cutting and serving.

Nutrition

Serving: 1 piece | Calories: 535kcal | Carbohydrates: 51g | Protein: 8g | Fat: 34g | Saturated Fat: 11g | Cholesterol: 56mg | Sodium: 28mg | Potassium: 326mg | Fiber: 5g | Sugar: 31g | Vitamin A: 89IU | Calcium: 56mg | Iron: 5mg