



CHOCOLATE CAKE with CHILLI INFUSED OLIVE OIL

INGREDIENTS

225 gms SR Flour
350 gms Caster Sugar
85 gms Cocoa Powder
1 1/2 Tsp Baking Powder
1 1/2 Tsp Bi-carbonate Soda
2 Free Range Eggs
250 ml Milk
125 ml + (2 Tbsp) SATHYA Chilli Infused Olive Oil
2 Tsp Vanilla Extract
250 ml Boiling Water
1 Tsp Salt
200 gms Dark Chocolate
200 mls Thickened Cream



METHOD

Pre-heat oven to 180 degC. Line a 20x30cm baking dish/tray with either baking paper or grease with SATHYA Chilli Infused Olive Oil.

In a large mixing bowl, mix all dry ingredients together and mix evenly. In a smaller mixing bowl, beat eggs, SATHYA Chilli Infused Olive Oil, milk & vanilla until smooth.

Add the wet mixture to the dry mixture and stir thoroughly. Add a little of the boiling water at a time to the mix stirring constantly until all absorbed and smooth.

Cake mix will be very liquid, pour into the lined or greased baking tray and bake for 40-45 mins or until the top is firm and a skewer pushed into the centre of the cake comes out clean.

Cool cake in the pan completely. If more chilli is desired brush the top side with 1 Tbsp of SATHYA Chilli Infused Olive Oil, turn out onto a board and brush the underneath side of the cake with the other Tbsp of SATHYA Chilli Infused Olive Oil while cake is still warm, then allow to cool completely.

For the icing, melt the dark chocolate and thickened cream in a double broiler on the stove or in a glass jug in the microwave. Allow to cool slightly and thicken before spreading over the cooled cake.

** The items in brackets are optional and subject to individual taste buds and tolerance to chilli

For more delicious recipes visit our website www.sathyaoliveco.com