

## OLIVE OIL CHOCOLATE CAKE

*Torta al Cioccolato all'Olio d'Oliva*

**Source:** The Gilded Table – February Edition



**Prep Time:** 15 minutes

**Cook Time:** 20-45 minutes | **Bake Time:** 30–45 minutes

**Yield:** Serves 8-10

### Recipe Description

*A tender, deeply chocolate cake made with olive oil instead of butter, lending richness without heaviness. Intentionally unfrosted and beautifully restrained, this cake is meant to be served simply—dusting of sugar, a spoon of cream, and time to linger.*

### Ingredients

$\frac{3}{4}$ cup good-quality extra virgin olive oil	$\frac{3}{4}$ cup unsweetened cocoa powder
1 cup granulated sugar	1½ cups all-purpose flour
3 large eggs, room temperature	1 teaspoon baking soda
1 teaspoon vanilla extract	½ teaspoon baking powder
$\frac{3}{4}$ cup whole milk	$\frac{1}{2}$ teaspoon fine sea salt

### Optional Finishes:

Powdered sugar, for dusting

Lightly sweetened whipped cream

Fresh berries or candied orange peel



## Instructions

1. Preheat the oven to 350°F (175°C). Grease and line either one 9-inch round cake pan or one standard loaf pan.
2. In a large bowl, whisk the olive oil and sugar until smooth and glossy. Add the eggs one at a time, whisking well after each addition. Stir in the vanilla.
3. Whisk in the milk, then sift the cocoa powder directly into the bowl. Mix until fully incorporated and silky.
4. In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
5. Gently fold the dry ingredients into the wet mixture until just combined. Do not overmix—the batter should be smooth but relaxed.
6. Pour the batter into the prepared pan. Bake for 30–35 minutes for a round cake or 40–45 minutes for a loaf, until a toothpick inserted in the center comes out with a few moist crumbs.
7. Let cool in the pan for 10 minutes, then turn out onto a rack to cool completely.

## Notes

- This cake is intentionally not frosted — its beauty is in its restraint.
- Olive oil keeps it tender for days.
- Dust lightly with powdered sugar just before serving, if desired.