



WINE AND OLIVE ESTATE

OLIVE OIL CHOCOLATE CAKE

RECIPE 5/98

What you will need:

60ml cocoa powder

80ml hot water

250ml flour

10ml baking powder

125ml castor sugar

3ml salt

4 eggs, separated

80ml **Morgenster Extra Virgin Olive Oil**

80ml extra castor sugar

How to prepare:

Mix together the cocoa and hot water and set aside to cool.

Sift the flour, sugar and salt into a bowl.

Make a well in the centre and add the egg yolks, olive oil and cooled cocoa mixture.

Mix until smooth.

Beat the egg whites until stiff then beat in the extra castor sugar.



MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

Fold this into the cocoa mixture.

Pour mixture into a 20cm cake pan that has been lined with baking paper. Do not grease the pan.

Bake at 180°C for 30 minutes until a skewer inserted into the cake comes out clean.

Remove from the oven and invert the pan on to a cooling rack and leave until completely cold.

Remove from the pan and spread with chocolate icing.

Recipe supplied by The Star, Angela Day.