



WINE AND OLIVE ESTATE

HONEY CHOCOLATE CAKE WITH MASCARPONE THYME FROSTING

RECIPE

INGREDIENTS

100g 70% chocolate, roughly broken

125g runny honey

100g brown sugar

2 eggs

1 tsp vanilla extract

150ml **Morgenster extra virgin olive oil**

100g natural yoghurt

150g self-raising flour, sifted

50g dutch-press cocoa powder, sifted

MASCARPONE AND THYME FROSTING

200g mascarpone

100g natural yoghurt

two sprigs of thyme, leaves only

150g icing sugar, sifted

TO SERVE

Seasonal fruit eg. figs, grapes and blackberries

METHOD

1. Preheat oven to 175C. Grease and line a 20cm baking tin.

2. Place the chocolate and honey in a heat proof bowl and melt over a pan of simmering water. Stir to combine. Set aside to cool briefly.

3. In a large bowl, place the brown sugar, eggs, vanilla, oil and yoghurt. Whisk until smooth and well incorporated. Add the chocolate mixture and mix well. Gently fold in the flour and cocoa powder until the batter is smooth and there are no lumps.

4. Pour the mixture into the prepared tin and bake in preheated oven for approximately 30 minutes or until a skewer comes out nearly clean. Cool in tin for ten minutes and turn onto a wire rack to continue cooling.

5. For frosting, place mascarpone, yoghurt, thyme leaves and icing sugar in a large mixing bowl fitted with a whisk attachment. Beat until light, fluffy and thick (approximately 2-3 minutes). Spread frosting generously on cooled cake, and top with desired fruit.