

for breakfast →

Chocolate Cake  
with G.E.T. | Organic Olive Oil



## Execution ←

Preheat the oven to 180°C.

Mix the flour with the baking powder and the cocoa.

In an electric mixer, beat the eggs and the sugar until light and fluffy. Add the vanilla extract, the olive oil and half of the flour mix. While still in the mixer, add the rest of the flour and the milk.

Put the batter in a 20cm wide baking pan and bake in the preheated oven for 40 minutes.

For the frosting, melt the chocolate in a double boiler. Add the heavy cream and whisk until combined and smooth.

After the 40 minutes have passed, remove the cake from the oven and let it cool. Finally, pour the frosting over the cake.

## Ingredients

200 gr flour

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2 teaspoons baking powder

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60 gr cocoa

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200 gr sugar

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2 eggs

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3-4 drops of vanilla extract

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150ml G.E.T. | Organic Extra Virgin Olive Oil

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80 ml milk

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For the frosting

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225 gr dark chocolate

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200 ml heavy cream

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