



Blood Orange Olive Oil Cake

Ingredients

- 1/2 cup light or dark brown sugar
- 1/2 cup Dutch cocoa
- Shy 1/2 teaspoon kosher salt
- 3/4 teaspoon baking soda
- 2/3 cup [Fustini's Blood Orange olive oil](#)
- 1/2 cup brewed black coffee
- 2 large eggs
- 1 1/2 teaspoons vanilla extract
- 1/2 cup plus 2 tablespoons whole wheat flour
- Optional garnishes: powdered sugar or fresh fruit

Sharon's Hint

Adapted from [seriouseats.com](#)

Directions

Step 1.

Adjust oven rack to lower-middle position and preheat to 350°F . Line an 8- by 3-inch anodized aluminum pan with parchment and grease lightly with pan spray.

Step 2.

In a medium mixing bowl, combine brown sugar, Dutch cocoa powder, salt, and baking soda. Whisk until homogeneous, with no visible clumps of cocoa or baking soda about 1 minute. Under-mixing will give the cake an uneven texture and rise, so don't rush this step.

Step 3.

Whisk in olive oil, brewed coffee, eggs, and vanilla. When mixture is smooth and well emulsified, add whole wheat flour and continue mixing only until combined. Scrape into prepared pan. Bake until cake is firm but your finger can still leave an impression in the puffy crust, about 25 minutes. (A toothpick inserted into the center should come away with a few crumbs still attached.)

Step 4.

Cool cake directly in pan for 1 hour, then run a butter knife around the edges to loosen. Invert onto a wire rack, peel off parchment, and place cake right side up on a serving platter or cake stand. Serve plain, with a sprinkling of powdered sugar, or with fresh fruit.