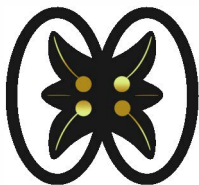


Vegan Gold Coast Chocolate Cake

with Dark Chocolate Glaze

This Gold Coast Chocolate Cake is a variation of an Italian Water Cake baked with olive oil and water. It is a delicious cake that can be enjoyed with the recommended glaze or dusted with powdered sugar.



the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

- ¾ cup water (180g)
- ⅓ cup mild extra-virgin olive oil (67g)
- ¼ cup brewed coffee (60g)
- ⅓ cup 70% dark chocolate, chopped (2oz, 56g)

Preheat oven to 325°F. Grease a round 9-inch cake pan and line the bottom with parchment paper.

Stir water, olive oil and brewed coffee until combined.

Place chocolate cake mix in a large bowl.

Slowly add the liquid blend to the chocolate cake mix while mixing with a hand-held whisk until well combined.

Stir in chopped chocolate.

Pour batter into prepared pan and bake for 42-45 minutes or until toothpick inserted in center comes out clean. Cool in baking pan for about 10 minutes before unmolding.

Tip: There are so many possible variations - substitute the water for unsweetened vegan milk or vegan buttermilk; add chopped nuts or fresh, pitted cherries; add grated orange zest; or add 1 teaspoon ground cinnamon and a pinch of chili pepper.

the Glaze

YOU WILL NEED

- ½ cup semi-sweet chocolate, chopped (3oz, 85g)
- 2 tablespoons olive oil (25g)
- A pinch of Fleur de Sel

Place chopped chocolate in a heatproof bowl.

Heat mild, extra virgin olive oil in a small pan until warmed, but not boiling hot.

Pour olive oil over chopped chocolate and stir until thoroughly blended.

Pour glaze over cooled cake.

If desired, decorate frosted cake with edible gold leaves or gold nonpareils for a wow effect.