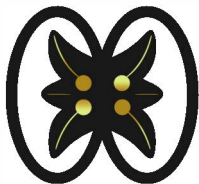


Mexican Hot Chocolate Cake

with Spicy Whipped Cream

Mexico produces specialty, high end olive oils. This chocolate cake marries Mexican hot chocolate with the goodness of extra virgin olive oil.



the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

4 large eggs (about 252g, weighed with shell)
¾ cup mild extra-virgin olive oil (150g)
½ cup hot, brewed coffee or water (120g)
Spicy Mexican dark chocolate, grated (1.3oz, 40g)
⅓ cup milk (80g)
½ teaspoon chili powder

Preheat oven to 325°F. Grease two round 8-inch baking pans and line them with parchment paper.

Pour hot coffee/water over the grated, spicy Mexican dark chocolate (or semi-sweet chocolate and 2 teaspoons ground cinnamon). Stir until well blended. Set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the hot chocolate-coffee blend, milk, chili powder and the chocolate cake mix. Beat on low speed for one to two minutes until well combined.

Divide the batter evenly between the two prepared pans and bake for 30-35 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pans for 5-10 minutes before unmolding.

the Cream

YOU WILL NEED

2 cups cold heavy cream (480g)
¾ cup powdered sugar (85g)
2 teaspoons ground cinnamon
¾ teaspoon chili powder

Beat the ingredients on medium speed until thick and creamy. Allow cakes to cool completely before frosting.

Use half of the whipped cream to sandwich the cakes together, then top with the remaining whipped cream.

Decorate with shaved dark chocolate.