

Native American Yaupon Cake

with Berry Compôte

This simple, yet sophisticated dairy free Yaupon black tea infused chocolate cake has smoky notes and an earthy, sweet flavor. It highlights Native American produced olive oil, honey and dark roasted Yaupon tea.



the Cake

CHOCOLATE CAKE MIX

YOU WILL NEED

- 4 large eggs (about 252g, weighed with shell)
- $\frac{3}{4}$ cup mild, extra-virgin olive oil (150g)
- $\frac{3}{4}$ cup Yaupon black tea or coffee (180g)
- $\frac{1}{4}$ cup semi-sweet chocolate chips (1.5oz, 43g)
- 2 tablespoons wildflower or mild honey
- 1 teaspoon orange blossom water

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper. If using a Bundt pan, apply a baking spray made with flour.

Add semi-sweet chocolate chips to hot tea (or coffee). 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 drizzle and beat until thick and creamy.

Add the chocolate-tea blend, honey, orange blossom water and the chocolate cake mix. Beat on medium-low speed for one minute until just combined.

Pour batter into prepared pan, top with chocolate chips and bake in preheated oven for 50-55 minutes or until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutes before unmolding.

the Compôte

YOU WILL NEED

- $1\frac{1}{2}$ cups fresh mixed berries
- 2 tablespoons orange juice or balsamic vinegar
- 1 tablespoon honey

Heat all ingredients on medium-high for about 5 minutes or until it comes to a boil.

Reduce heat to medium-low and continue to simmer for 2-3 more minutes, stirring from time to time to mash the fruit up a bit

Use immediately or store cooled compote in an airtight container in the refrigerator for about two weeks.