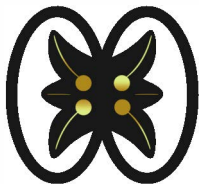


# South American Chocolate Cake

with Matcha Cream

This dark chocolate cake is a delicious blend of two quintessential South American flavors - chocolate and matcha tea.



## the Cake

### CHOCOLATE CAKE MIX

#### YOU WILL NEED

- 3 large eggs (189g, weighed with shell)
- 1 cup mild extra-virgin olive oil (200g)
- ½ cup milk (120g)
- ½ cup 70% dark chocolate, chopped (3oz, 85g)
- ½ cup hot, brewed coffee (120g)
- ½ tablespoon orange zest

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

Pour hot coffee over chopped dark chocolate. 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 milk, orange zest and the chocolate cake mix. Beat on low speed until just combined.

Stir in the chocolate-coffee blend and mix 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 matcha powder
- ½ teaspoon vanilla extract

Sift the matcha powder into a bowl and add the remaining ingredients.

Beat on medium speed until thick and creamy.

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