

Double Chocolate Olive Oil Cake

This cake is a family favorite. My wife bakes this decadent cake for every birthday.



Grease two 9 inch round cake pans. Preheat oven to 350 degrees.

In bowl, mix the following dry ingredients together:

1 $\frac{3}{4}$ cups all-purpose flour	Add:
2 cups sugar	2 eggs
$\frac{3}{4}$ cup sifted cocoa	2 tsp vanilla
1 $\frac{1}{2}$ tsp baking powder	$\frac{1}{2}$ cup Queen Creek Olive Mill Chocolate Olive Oil
1 $\frac{1}{2}$ tsp baking soda	Add 1 cup whole milk (beat at medium until fairly well mixed)
1 tsp salt	As soon as milk is mixed in immediately add:
	1 cup boiling water

Continue to beat at low speed or by hand. Mixture should be runny, but uniform. Divide between the two pans (each $\frac{2}{3}$ full). Bake for 40 minutes at 350 degrees, middle rack. **DO NOT OPEN OVEN DOOR UNTIL CAKE IS DONE.**

ICING (Enough for one cake and decorating)

Using food processor, combine:	Add:
1 $\frac{1}{2}$ cups butter at room temperature	6 tbsp hot coffee or espresso
3 cups icing sugar	6 tbsp whole milk
2 cups cocoa (unsweetened)	2 tsp vanilla

(NOTE: Do not overbeat. Pulse – still chunky—almost like pastry - a few seconds)

Mix well. Stop mixing part way through and rub down the sides with a spatula. If runny, some icing sugar may be added.