Chocolate Olive Oil Cake
Serves 8

- 118 ml Earl Grey tea (or coffee, dry red wine, orange juice or water)
- 50 g cocoa powder
- ½ tsp ground cinnamon
- ¼ tsp fine sea salt
- 200 g granulated sugar
- 177 ml extra-virgin olive oil, plus more for greasing the pan
- 3 large eggs, at room temperature
- 2 tsp vanilla extract
- 135 g all-purpose flour
- ½ tsp baking soda

1. Heat the oven to **165ºC**. Grease a 23-cm round pan and line the bottom with parchment paper.
2. In a medium saucepan over high heat, bring **tea** or other liquid to a simmer, then turn off heat. Whisk in **cocoa**, **cinnamon** and **salt** until smooth, then set aside to cool.
3. In the bowl of a stand mixer fitted with the paddle attachment, combine **sugar**, **olive oil**, **eggs** and **vanilla**. Beat for about **3 minutes**.
4. Reduce speed and pour in **cocoa mixture**, scraping down the sides of the bowl.
5. Gradually beat in **flour** and **baking soda** until just incorporated.
6. Scrape batter into prepared pan and bake until the sides are set but it's still slightly damp in the center, **35 to 45 minutes**. A cake tester should come up clean but with a few sticky chocolate crumbs clinging to it. Transfer cake pan to a wire rack and let cake cool completely in pan.

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