Chocolate Fudge Cake

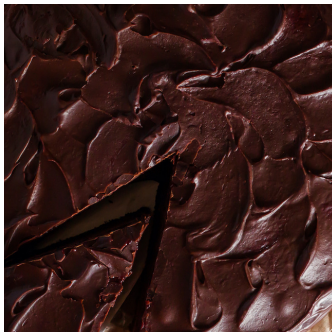## WITH SOLA STELLA EXTRA VIRGIN OLIVE OIL

Ingredients

For the Chocolate Cake Recipe:

- 1 and 3/4 cups all-purpose flour
- 1 and 1/2 teaspoons baking powder
- 1 and 1/2 teaspoons baking soda
- 3/4 cup unsweetened cocoa powder
- 2 cups granulated sugar
- 1 teaspoon salt
- 2 large eggs
- 1 cup milk
- 1/2 cup Sola Stella Extra-Virgin Olive Oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

For the Chocolate Fudge Frosting:

- 1 and 1/2 cups dark chocolate chips
- 3/4 cup heavy cream
- 2 tablespoons unsalted butter
- 1 teaspoon vanilla extract
- Pinch of salt

Notes

Directions

1. Preheat your oven to 350°F (175°C). Grease and flour two 9-inch round cake pans.
2. In a large mixing bowl, combine the flour, baking powder, baking soda, cocoa powder, sugar, and salt. Mix well to combine.
3. Add eggs, milk, olive oil, and vanilla extract to the dry ingredients. Beat on medium speed with an electric mixer for about 2 minutes until well combined.
4. Gradually add the boiling hot water to the batter while mixing on low speed. The batter will be thin, but that's normal.
5. Pour the cake batter evenly into the prepared cake pans.
6. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cakes comes out clean.
7. Remove the cakes from the oven and let them cool in the pans for 10 minutes. Then, transfer them to a wire rack to cool completely.
8. While the cakes are cooling, prepare the chocolate fudge frosting. In a heatproof bowl, combine the dark chocolate chips, heavy cream, butter, vanilla extract, and salt. Place the large bowl over a saucepan of simmering water, making sure the bottom of the bowl doesn't touch the water. Stir the mixture occasionally until the chocolate chips are melted and the frosting is smooth. Remove from heat and let it cool for a few minutes.
9. Once the cakes have cooled completely, spread an even layer of frosting on top of one cake layer. Place the second cake layer on top and frost the top and sides of the cake with the remaining chocolate fudge frosting.
10. Decorate the top of the cake with any desired toppings.
11. Let the cake sit for a little while to allow the frosting to set. Then, slice and serve.