



## ITALIAN OLIVE OIL ORANGE AND CHOCOLATE CHUNK CAKE

### INGREDIENTS:

2 cups flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1 orange (zest and juice, separate)  
1 cup sugar  
3 eggs  
1/2 cup Mascarpone Cream (or cream cheese)  
1/2 cup Half and Half cream  
1 teaspoon vanilla  
1/4 cup Italian Olive Oil  
1 cup chopped chocolate (darker the better)  
Powdered sugar for topping



### METHOD:

Preheat the oven to 350° and line a 9 1/2" round cakepan with parchment paper.

In a small bowl, whisk the flour, baking powder and salt.

In a mixing bowl add the zest to the sugar and rub together with fingers. Add eggs and beat for 4 minutes. Add both creams, juice from the orange, vanilla, olive oil and beat for 2 minutes.

Add in the flour mixture and the chocolate chunks. Mix well. Pour into a prepared pan and bake for 25 minutes or until the center is set.

Cool in the pan before turning out onto a plate and sprinkle with powdered sugar.