

Chocolate Brownie Loaf

A modification of Nigella Lawson's recipe: <https://www.nigella.com/recipes/chocolate-olive-oil-cake>

Made without dairy or gluten

Ingredients:

150ml vegetable oil, plus more for greasing if necessary

200g caster sugar

4 large organic eggs

150g ground almonds

½ teaspoon bicarbonate of soda

50g good-quality cocoa powder, sifted

2 teaspoons best vanilla extract

2 tablespoons approx. boiling water

Method:

Pre heat the oven to Gas Mark 4 / electric oven 170°C / fan oven 150°C

Put the eggs, oil and sugar into a large bowl and beat together vigorously (using an electric whisk if you have one) for about 3 minutes, until you have a pale-primrose, aerated and thickened cream.

Put the ground almonds and bicarbonate of soda in a small bowl,

In another bowl, add the vanilla to the cocoa and stir in boiled water to make a stiff paste,

Add the almonds and cocoa to the mixture and beat in, for another minute,

Spoon the mixture into a lined (if possible) or oiled 23cm circular tin, or (as I do) two 900g (2lb) loaf tins.

Bake for 40-45 minutes or until the sides are set and the very centre, on top, still looks slightly damp. A cake tester should come up mainly clean but with a few sticky chocolate crumbs clinging to it.

Allow to cool on a cooling tray, eat warm or cold.

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