Coarse Salt recipes

Blood Orange Olive Oil Cake with Salted Chocolate

How long: 35–45 minutes at 350ºF
Serves: 8-10 slices

The days are warmer and life calls for dessert that surprises harder than ambrosia (sorry, ambrosia). Enter: zesty olive oil cake topped with smooth chocolate, citrus and a crunch of salinity. Make this ensemble as quick (store-bought cake) or elaborate (recipe below) as you wish. We don't make the rules. We're just here for dessert.

Why Coarse?

**Large
Crunchy
Robust**

Our sea salt is made by solar evaporation from seawater and harvested into crunchy pops of flavor right to your kitchen. Its coarse grains bring a delightful texture to the grill, desserts and those tried-and-true recipes that need a little twist.

Ingredients

*If not baking cake, use one 1½" thick slice of best-quality pound-cake per plate.

1½ cups white whole wheat flour
½ tsp baking powder
¼ tsp baking soda
¼ tsp Morton® Fine Sea Salt
¾ cup olive oil
1 cup sugar
Zest and juice of 1 blood orange
3 eggs
1 tsp pure vanilla extract
¼ cup milk (gradually add)

For topping:
Supremed blood oranges
Melted dark chocolate
Morton® Coarse Sea Salt, for garnish

Steps

1 Preheat oven to 350ºF.

2 Sift together first four ingredients.

3 Cream olive oil and sugar until well-mixed. Add orange zest and juice, eggs, vanilla and milk. Stir into sifted dry ingredients until just blended.

4 Transfer to a greased loaf pan and bake for 35-45 minutes until toothpick comes out clean (cake will begin to firm about 20 minutes in. Watch the edges for over-browning).

PSST: SOME TIPS

• Serve with aquafaba "whipped cream."

• Try this cake with other types of citrus such as mandarin or Meyer lemon.