

ROSENTHAL OLIVE RANCH

Chocolate Olive Oil Cake & Cupcakes Rosenthal Style

Ingredients:

- 3 Cups All Purpose Flour
- 2 Cups Sugar
- 6 Tablespoons Cocoa Powder
- 2 Teaspoons Baking Soda
- 2 Cups Cold Water

- ½ Teaspoon Salt
- ¾ Cup Rosenthal Orange EVOO
(Extra Virgin Olive Oil)
- 2 Tablespoons White Vinegar
- 1 Tablespoon Vanilla Extract

Instructions:

Cakes:

1. Preheat oven to 350° F
2. Oil and Dust 9" baking pans.
3. Mix first 5 ingredients in a large mixing bowl.
4. Add oil, vinegar, vanilla and water with hand mixer on low speed until smooth.
5. Bake for 30 minutes. Cake should bounce back when done.
6. Frost with chocolate or cream cheese frosting.

Cupcakes:

1. Mix ingredients as directed above.
2. Use a medium scoop and scoop into paper cupcake holders.
3. Bake for 15 - 18 minutes. Test with toothpick in the middle for doneness; toothpick should come out clean.
4. Frost with chocolate or cream cheese frosting.

Cream Cheese Frosting

Ingredients:

- Two 8 oz. Packages Cream Cheese
- 3 ½ - 4 Cups Confectioners Sugar
- 1 Tablespoon Almond Extract

Instructions:

1. Beat with mixer the cream cheese and confectioners sugar.
2. Add almond extract.
3. Beat until well blended.
4. Frost cupcakes or 2 layer cake.