

## Balsamic Chocolate Cake

We've all had chocolate cake before - but red wine and balsamic vinegar take things to a new level! A perfect cake for a girls night with more Merlot to match!

1/3 cup Chopped Dark Chocolate

1 Egg

¾ cup Granulated Sugar

¼ cup Fruity Mild EVOO

½ cup Dark Balsamic – Any Fruit Infused Dark Balsamic (Cherry, Raspberry, Blueberry, etc)

½ cup Greek Yogurt

1 ½ All Purpose Flour

¾ cup Cocoa Powder

¼ tsp Baking Soda

1 tsp Baking Powder

½ tsp Sea Salt

Preheat the oven to 350°F. Brush a springform pan with 1 tbsp of EVOO, line the bottom of the pan with a circle of parchment paper, then brush the parchment with EVOO and 1 tbsp of cocoa powder, shaking out the excess from the pan.

In a medium bowl, microwave the chocolate for 15 seconds, stir, and repeat 10-second microwave bursts until the chocolate is melted and smooth. Let the chocolate cool slightly. Using a hand mixer or whisk, beat the egg and sugar until light and fluffy. Pour in the olive oil and continue to beat until well incorporated. Stir in the balsamic vinegar and yogurt. Sift the dry ingredients over the top of the chocolate mixture and then fold together until the dry ingredients are fully combined.

Pour batter into the springform pan and bake in the center of the oven for 35-40 minutes or until the center isn't jiggly and the cake tester comes out clean. Run a knife around the outside, then cool on the baking rack in the pan for 5 minutes before removing it from the pan. Frost with chocolate balsamic buttercream or chocolate ganache.