

Chanukah Cook-a-long With Rabbi Jeremy

Nigella Lawson's Olive Oil Chocolate Cake

Ach, latkes, enough latkes already. But if you have enough olive oil – and of course there is enough olive oil! – this is great. We make it every year for Pesach (no flour!) and the olive oil makes it incredibly moist. And did I mention ... chocolate.

Come along and bake with me, after our party. Get the oven on early and the prep will take 20 mins (with 40 mins bake). For ingredients and equipment, see below:

- 150 millilitres regular olive oil (plus more for greasing)
- 50 grams good-quality cocoa powder (sifted)
- 125 millilitres boiling water
- 2 teaspoons best vanilla extract
- 150 grams ground almonds (or 125g plain flour / 3/4 cup plus 1 tablespoon all-purpose flour)
- ½ teaspoon bicarbonate of soda
- 1 pinch of salt
- 200 grams caster sugar
- 3 large eggs

You will also need - 22 or 23 cm/ 9inch springform tin, baking paper to line, two bowls, electric whisk, or whisk and lots of elbow grease.