



# V's Bittersweet Dark Orange Chocolate Cake

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## Ingredients

### Wet:

- 1/2 c Olive Oil
- 3/4 cup orange blossom honey
- 1 1/2 tsp vanilla extract
- 1 1/2 tsp almond extract
- 1 tsp orange bitters
- 2 eggs

### Orange Slices

- 4 orange slices (freshly sliced)
- 4 tbsp orange bitters

### Dry:

- 1 cup whole wheat flour
- 1/2 c cocoa powder
- 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp sea salt

## Directions

- Preheat Oven to 350 ° F and line 8" square pan with parchment paper
- In a separate bowl, sift all dry ingredients together and set aside.
- In a large mixing bowl, whisk wet ingredients together until thoroughly blended, reserving orange slices for end.
- Stir in dry ingredients.
- Pour mixture into loaf pan.
- Place orange bitters in small bowl, dip orange slices in it, and then arrange on top of cake.
- Bake for 20-25 minutes or until knife placed into center comes out clean.
- Top with vanilla ice cream & drizzle of honey.
- Enjoy!! xxV