CHOCOLATE PRUNE CAKE

Line the bottom and sides of a 20cm cake tin with baking paper. Preheat the oven to 170°C.

What you need: Dry Ingredients	**Wet Ingredients:**
140g of our everyday flour mix	¾ cup milk (note 1)
30g ground almonds	2 eggs
40g unsweetened cocoa powder	½ cup light olive oil
40g caster sugar	¼ cup fresh orange juice
45g soft brown sugar	2/3 cup prune puree
1 tsp baking powder	1 ½ tsp vanilla bean paste
½ tsp baking soda	Finely chopped zest of one orange
½ tsp salt	
1 tsp instant coffee powder	

To Make:
First make the prune puree. Chop the prunes into a glass bowl. Pour over ½ cup of boiling water. Press down and leave to stand for 15 minutes. Next add the prunes and liquid to a food processor and pulse until a paste forms. Transfer to a bowl and set aside for now.   Sieve the flour and cocoa powder into a large bowl then add all the other dry ingredients. Gently whisk them all together until **well combined. Make a well in the centre and set aside. In a large jug whisk together well all the wet** ingredients. Now add to the flour mixture gently stirring together until combined and no flour pockets remain. (Don't overmix). Pour the bater into the prepared tin. Gently tap the tin on the kitchen counter to settle the batter and release any air bubbles. Bake 40-50 minutes (ovens will vary) or until a wooden pick comes out clean. Leave to cool in the pan for 15 minutes before turning out onto a wire rack to completely cool.

To Decorate:
The choice is yours. I have made this cake using an orange scented cream cheese icing as well as a chocolate cream cheese icing (photo above). You might prefer to use your favourite chocolate ganache. All are delicious.

Note:
  1. For dairy free use dairy free milk of choice.

Tip: This is a single layer cake and is incredibly moist and tender. It will be a hit with all chocolate cake lovers and makes a great birthday cake.