Rosemary and chocolate chip loaf cake

This serves at least 10 - 12 people and makes 2 cakes, one for tea and one to freeze, if you can get it in the freezer quick enough before it is eaten!



- 2½ tbs finely chopped rosemary leaves
- 120 g caster sugar
- 200 g plain flour
- 100 g ground almonds
- 2 tsp baking powder
- ½ tsp salt
- 240 ml olive oil
- 180 ml milk
- 3 medium eggs
- 1 tsp vanilla essence
- 150 g good dark chocolate - roughly grated
- 2 tbs demerara sugar

The oven should be preheated to 175ºC (160ºC fan) / 350ºF / Gas Mark 4.
Meanwhile line 2 loaf tins - each approx. 20 x 12cm with baking paper and grease the inside of the paper with a little olive oil.

In a large mixing bowl, grind the rosemary and sugar together with the back of a wooden spoon to bruise the rosemary and release its flavours. Add the rest of the dry ingredients and mix well.

Measure the olive oil and milk into a 1L graduated jug, add the vanilla and eggs and whisk thoroughly. Mix the liquid into the dry ingredients until well combined, then stir in most of the grated chocolate, reserving about 2 tbs.

Pour the cake batter equally into the 2 tins and sprinkle over the remaining chocolate along with the demerara sugar.

Bake for 45 – 50 minutes, and then allow to cool in the tins for 20 minutes before transferring to a cake rack.