

Wednesday: Baking Group 1pm

Chocolate Orange Cake

200g/7oz Cream Plain Flour
1 rounded teaspoon Baking Powder
4 Large Eggs
150g/5oz Golden Caster Sugar
50g/2oz Cocoa Powder/hot chocolate powder
100ml Sunflower Oil or Light Olive Oil
Rind of 2 Oranges, grated
Juice of 1 Orange
Few Drops Orange Essence
Broken pieces of chocolate (optional)

To Decorate

175g/6oz Chocolate
170ml Cream
Orange Rind

Method

- Preheat oven to 180°C/350°F/Gas 4. Line a 20cm/8" deep cake tin with baking parchment.
- Place eggs and sugar in a bowl over a pan of simmering water. Using electric mixer, whisk until thick and creamy and doubled in size.
- Sieve over the flour, baking powder and cocoa and gently fold in. When almost mixed in, add the oil, juice, rind (and chocolate pieces, if using). Gently fold in.
- Transfer to prepared tin and bake for approx. 25 minutes, or until cake is risen and spongy when lightly pressed in the centre and skewer comes out clean.
- Cool in tin for 10 mins before transferring to wire tray to cool fully.
- For the icing, combine the chocolate and cream in a bowl over a pan of simmering water until chocolate is melted. Stir occasionally. Remove from the heat.
- Spread icing over top and sides of cake. Decorate with orange rind swirl. Enjoy!