

RECIPE: (based on a BBC Good Food recipe)

CHOCOLATE ORANGE CAKE

(Gluten Free if the chocolate and baking powder are gluten free)

Present the whole cake for your Show entry

Ingredients:

A little oil and flour to grease the cake tin

Cake:

1 medium orange

3 medium eggs

225g caster sugar

250g ground almonds

½ level teaspoon baking powder (can be gluten free)

Ganache:

100 g dark chocolate

100g double cream

Method: (preheat oven to 180c/170c fan/gas 4)

1. Grease and line, then oil and flour a 20cm (8") springform cake tin.
2. Microwave the whole orange in a dish for 3-4 minutes until the skin is soft.

3. Cut the orange in half and remove the pips. Whizz in a food processor or blender to make a smooth puree.
4. Whisk eggs and sugar together in a bowl until thick and pale (keep going).
5. Fold in the ground almonds, baking powder and orange puree.
6. Pour the mixture into the prepared tin and bake for 40 – 50 minutes or until a skewer inserted into the centre comes out clean. Leave to cool in the tin.
7. Warm the chocolate gently until melted and warm the cream in a small pan to just before boiling, gradually add the cream to the chocolate a small amount at a time and whisk to thicken until all the cream is added and the ganache looks glossy, then allow to cool.
8. Release the clasp on the tin and remove the cake. Carefully peel off the parchment and put on a serving plate.
9. Spread the cool and thickened chocolate ganache over the top of the cake – it should look dark and glossy.