



Decadent Dark Chocolate and Orange Cake

Recipe – Cake

180gm dark chocolate
200gms butter
1t espresso powder or 1 tbsp instant coffee granules
zest of 2 oranges (2 tablespoons)
1t orange liqueur (like Grand Marnier or Cointreau)
optional
3 large eggs (room temp)
400g brown sugar
70ml buttermilk
85gms self raising flour
85gms plain flour
1/2 tsp bicarbonate of soda
25gms cocoa powder

Chocolate and orange ganache

200g 70% chocolate
160ml cream
3t orange liqueur
1t butter

1. Preheat the oven to 160 degrees c / fan 140 c and grease a 23cm round cake pan or spray with a cooking spray and line with baking paper.



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2. Break the chocolate into pieces into a small pan and add the butter, water and coffee. Melt altogether over a gentle heat – do not boil. When it's all melted together set aside to cool.

3. In the bowl of the **Breville Stand Mixer** beat the eggs until light and fluffy, add the sugar and buttermilk and briefly beat together.

4. In a bowl sift the 2 flours, cocoa and bicarb.

5. Add the cooled chocolate mixture and flour in two parts, and very briefly whisk until combined. Scrape down the bowl by

hand pour the mixture into the prepared cake tin.

6. Bake for 1 hour 25 minutes – 1,5 hours. Check by piercing the cake with a small sharp knife or skewer – it should come

out clean. The top of the cake will be firm and may have a few cracks.

7. Allow the cake to cool in the tin, and when it's completely cool, remove from the tin and peel off the paper.



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8. Make the chocolate ganache by melting the cream and chocolate over a double boiler until its smooth and melted. Add the orange liqueur if you are using and the tablespoon of butter and stir to combine. If the ganache splits, simply process with the Breville Control Grip Stick Blender until it is smooth again. Pour over the cooled cake and allow the ganache to drip down the sides.

9. Decorate with pomegranate seeds (optional)