



DARK CHOCOLATE AND ORANGE CAKE



Breville

800 CLASS MIXER

This is a very decadent, dense and moist chocolate cake that teeters on the edge of being a brownie. It’s definitely for the serious chocolate lover. The orange adds a subtle flavour to the cake and the ganache, but can be left out completely.

Cake

- 180gm dark chocolate
- 200gms butter
- 1 tsp 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
- 1 T butter

Main equipment:
Breville 800 Class Mixer

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.

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.

In the bowl of the Breville Stand Mixer beat the eggs until light and fluffy, add the sugar and buttermilk and briefly beat together. In a bowl sift the 2 flours, cocoa and bicarb.

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.

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.

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

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 ganach 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.

Decorate with pomegranate seeds (optional)



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