

**PLEASE USE ONLY THIS RECIPE FOR YOUR ENTRY SO THAT THE JUDGES ARE COMPARING LIKE WITH LIKE**

### **CHOCOLATE ORANGE CAKE**

1 orange  
100g plain chocolate  
3 eggs  
280g caster sugar  
240ml sunflower oil  
25g cocoa powder  
250g plain flour  
1½ tsp baking powder

#### **For the ganache**

200g plain chocolate  
225ml double cream

Pierce the orange with a skewer (right through). Cook in boiling water for 30 minutes until soft, remove pips. Whizz in a food processor until smooth; let cool.

Preheat the oven to 180C/gas 4/fan 160C. Grease and line the base of a 23cm/9in round cake tin. Melt the chocolate and let cool.

In a large bowl, lightly beat the eggs, sugar and oil. Gradually beat in the puréed orange, discarding any pips, then stir in the cooled melted chocolate. Sift in the cocoa, flour and baking powder. Mix well and pour into the tin. Bake in the centre of a preheated oven (180C/gas 4) for 55 minutes, or until the cake springs back when lightly pressed in the middle. (Check after 45 minutes and cover with foil if it is browning too much.) Allow to cool for 10 minutes in the tin, then turn out on to a wire rack to cool completely.

For the ganache, put the chocolate into a heatproof bowl. Bring the cream to the boil and pour over the chocolate. Leave for 2 minutes, then stir until smooth. Set aside until firm enough to swirl over the top of the cake.