



DECADENTLY MOIST CHOCOLATE ORANGE CAKE

Prep: 1h 40 –Serves 12– Easy

200g Oreo cookies
2 tbsp cocoa powder
300g butter, soft
360g good quality dark chocolate
290g light muscovado sugar (brown sugar)
5 eggs
A pinch of salt
150g candied orange peel + extra for serving
Cocoa powder, for dusting

1. Preheat the oven to 150°C fan.
2. Put the Oreo cookies in a food processor and blitz until you get fine crumbs. Put into a large mixing bowl and add 2 tablespoons of the cocoa powder.
3. Melt 60g butter and add to the Oreo crumbs. Mix until all the crumbs are covered in butter.
4. Line the base and sides of a greased spring form tin (20-25 cm) with baking parchment. Cover the base with the buttery crumbs, and press down with a spoon so you get a firm biscuit base. Refrigerate the tin until needed.
5. Cut the remaining 240g butter into cubes and put into the mixing bowl used for the Oreo crumbs. Break the chocolate into rough pieces add to the mixing bowl.
6. Put a saucepan on a medium heat and add the sugar with 4 tablespoons of water. Stir until melted and bring to a boil. Once boiling, pour the sugar syrup into the bowl with the chocolate and the butter. Stir until the chocolate and the butter have completely melted and you're left with a runny chocolate sauce. Set aside to cool for 10 minutes.
7. Separate the eggs one at a time, putting the egg whites into a clean large bowl. After 10 minutes, add the egg yolks to the chocolate sauce, whisking vigorously after each addition. Add the candied orange peel and mix.
8. Add a pinch of salt to the egg whites and whisk until stiff. Fold the stiff egg whites into the chocolate base until you get an even, aerated batter.
9. Pour the batter onto the Oreo base and bake in the preheated oven for 55 minutes or until skewer inserted in the middle comes out almost clean.

10. Leave to cool completely before removing from the tin. Dust with cocoa powder before serving and sprinkle with a few candied orange pieces.

Keeps at room temperature for 4 days.

TIP: This cake is really lovely served with fresh orange slices on the side.

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