

FRIDAY – AFTERNOON TEA

Double Chocolate and Orange Cake

Serves: 8 Persons

(More than 8 guests bake 2 or more cakes depending on numbers)



Recipe Ingredients

Cake Mix

- | | | |
|-------|--------------------------|---|
| 1 | Standard alpine cake mix | Not suitable for GF/LF/VG (see page 3) |
| 2tbsp | Cocoa powder | |
| 2tbsp | Chocolate buttons | |
| ½ | Orange, juice of | |



Icing

- ½ Orange, juice of
- 5tbsp Icing sugar
- 3tbsp Chocolate buttons

Recipe Ingredients

- 613. Add cocoa powder, chocolate buttons and juice of ½ orange to the standard cake mix and mix thoroughly.
- 614. Pour into a cake tin lined with cling film.
- 615. Cook in oven for approximately 45 minutes at 165°C. To test the cake, put a knife in. If it comes out clean then it is ready.
- 616. Turn out of the tin and allow to cool.
- 617. To make the icing, add the juice of ½ an orange and the icing sugar into a bowl and mix well, adding more sugar if needed to get a thick consistency.

To Serve

- 618. Once the cake is completely cool, spread the icing over the top of the cake and sprinkle with the remaining chocolate buttons.
- 619. Serve on a chopping board sprinkled with icing sugar.