

CHARDONS

DAY 6 – AFTERNOON TEA

Double Chocolate and Orange Cake

(S), (V), (NF)

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 (VG), (LF), (GF)
- 2tbsp Cocoa powder
- 2tbsp Chocolate buttons
- ½ Orange, juice of

Icing

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



CHARLONS

Recipe Ingredients

1. Add cocoa powder, chocolate buttons and juice of ½ orange to the standard cake mix and mix thoroughly.
2. Pour into a cake tin lined with cling film.
3. 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.
4. Turn out of the tin and allow to cool.
5. 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

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

Dietaries

(VG), **(LF)**, **(GF)** – [Please click here to refer you to the vegan, lactose free, and gluten free Lemon Drizzle Cake](#)