



COOL CAKES
BY CHRIS



RECIPE CARD

Chocolate Orange
Fudge Cake

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MAKES A 2-LAYER, 6-INCH ROUND CAKE. SERVES APPROX 8-12

Ingredients

FOR THE CAKE

- 150g self-raising flour
- 150g salted butter (softened)
- 150g golden caster sugar
- 50g dark cocoa powder
- 1 level tsp baking powder
- Zest from 1 orange
- 3 medium eggs (room temperature)
- 1 tsp vanilla extract
- 85ml cold water

FOR THE ORANGE SYRUP (optional)

- Juice of 1/2 orange (approx 50ml)
- Approx 50g caster sugar (or equal amount of the orange juice)
- Splash of water

FOR THE BUTTERCREAM

- 75g salted butter (softened)
- Zest from 1/2 orange (a second orange)
- 150g icing sugar
- 15g dark cocoa powder
- 20ml boiling water
- 1/2 tsp vanilla extract
- Splash of milk (if needed)

FOR THE DECORATION (optional)

- 3-4 strips of orange peel*
- Chocolate pieces (broken up Cadbury's Twirl or Flake bar)

Equipment

- 2 x 6-inch round non-stick cake tins
- Baking/greaseproof paper
- Pencil & scissors (for lining the tins)
- Spatula
- Grater (for zesting)
- Juicer
- Selection of small and medium bowls
- Stand mixer/hand mixer or large mixing bowl
- Measuring spoons
- Small saucepan and spoon
- Peeler (if decorating)
- Scales
- Sieve
- Wire cooling rack
- Fork/whisk
- Serrated knife
- Small palette knife (or knife)
- Wooden skewer/cocktail stick

Method

1. Pre-heat oven to 170° (conventional) or 150° (fan).

2. To make the cake batter, beat 150g butter in a large bowl or stand mixer on high speed for approx 1 min then add the golden caster sugar and orange zest and sift in the remaining dry ingredients (flour, cocoa powder and baking powder).

3. In a separate small bowl add the wet ingredients (eggs, water and vanilla extract) and whisk with a fork until combined, then add to the bowl with the dry ingredients.

4. Beat the mixture in the bowl on medium-high speed until all the ingredients are combined (approx 30 seconds). Using a spatula, scrape down the sides and bottom of the bowl by hand, then use the mixer to beat on high again until thoroughly combined (approx 15 seconds). Do not overmix.

5. Divide batter evenly between 2, 6-inch greased and lined cake tins. Bake in the low-centre of the oven for approx 40 mins or until a wooden skewer inserted into the centre of the cakes comes out clean (check cakes after approx 30 mins).

6. Leave cakes to cool in their tins for 5-10 mins then turn out onto a wire rack, remove baking paper and leave to cool completely.

(At this point you may wish to wash up your mixing bowl and spatula as you will be needing these again to make the buttercream.)

7. OPTIONAL – Meanwhile, peel approx 3-4 long strips of zest from another orange, and zest the remainder. Put to one side until later.

8. To make the orange syrup, slice the orange in half then juice one half of the orange and weigh the juice. Pour into a small saucepan and add an equal amount of caster sugar, plus 1 or 2 splashes of water (no need to

be exact). Place pan on the hob over a medium-high heat. Bring to the boil then reduce to a simmer and allow to thicken slightly until reduced in volume by approximately half. Remove from the heat and leave to cool until warm.

9. When cakes are cool, use a serrated knife to level the cakes by slicing off any domed tops so the cakes have flat tops. Using a pastry brush or spoon, brush on or spoon a small amount of the warm orange syrup onto the cut side of the cakes (you don't have to use all the syrup). Put the cakes aside and leave the syrup to soak in for 10 minutes or so.

10. Meanwhile, make the buttercream by adding 20ml of boiling water to a small bowl along with 15g of cocoa powder and mix together well to form a stiff paste. Set aside to cool. In a clean mixing bowl add 75g of softened butter and the reserved orange zest and beat on high speed for approx 1 min. Gradually add in 150g of icing sugar, beating with each addition on low speed until all the sugar has been added. Then add 1/2 tsp of vanilla extract and the cooled cocoa paste. Beat together on high speed until thoroughly combined and the buttercream is a smooth consistency. If necessary, add a splash of milk if needed.

11. Transfer one of the cakes to the plate you wish to serve the cake on (syrup side up) and using a palette knife spread on approx half of the buttercream in an even layer. Turn the other cake over and place syrup side down onto the buttercream layer. Add the remaining buttercream to the top of this cake and smooth out evenly.

12. Take a small clean palette knife and create a swirl in the buttercream, by holding the knife at a slight angle and working from the outside in, press gently into the buttercream and spin the plate until you arrive in the centre.

13. To decorate the cake, take the reserved orange peel strips* and cut lengthways. Wind each piece of peel around a skewer or cocktail stick to create curls. Brake up a chocolate bar such as a Cadbury's Twirl or Flake and place a combination of shards of chocolate and orange peel curls on to the top of the cake.

**Orange peel is primarily for decoration only. Though safe to eat, I recommend these are discarded upon consumption.*



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