



## CHOCOLATE ORANGE LAMINGTON CAKE

Preheat the oven to 180°C. Grease well a 21/22cm ring tin and dust with tapioca flour.

### What you need: Sponge

200g of our everyday flour mix  
125g softened butter (note 1)  
125ml milk (note 1)  
2 eggs size 7 @ room temperature  
40g caster sugar  
2 level gf baking powder  
Pinch of salt

### Ganache:

100g good quality dark chocolate  
(50-60% cocoa solids) (note 3)  
85g butter or 100ml coconut cream  
20mls light olive oil or similar  
Desiccated coconut  
Orange marmalade

### To Make:

Measure all the sponge ingredients into a large bowl. Whisk together with electric beaters until you have a smooth batter. Don't overmix. Spoon two thirds of the batter into the tin. Smooth evenly in the tin. Drop teaspoonfuls of the marmalade evenly over the batter without it touching the sides of the tin (about 8 tsp). Spoon over the remaining batter and evenly spread until smooth. Bake for 15-20 minutes or until a skewer comes out clean (ovens will vary). Remove from the oven and cool in the tin for about 20 minutes before carefully turning out onto a wire cooling rack. Leave until completely cold before inverting onto a cake plate so the cake is upright and is ready to ice.

### Ganache:

Chop the chocolate then place in a heatproof bowl with the butter or coconut cream. Set the bowl over a saucepan of simmering water (don't let the water touch the bottom of the bowl). Stir until melted then remove from the pan and stir in the oil. Leave to cool at room temperature until it thickens a little then spread over the cake letting it dribble down the sides. Now pop into the fridge for just a couple of minutes before sprinkling over the coconut. Great served with a cup of tea or coffee or it could also make a lovely dessert served with whipped cream and orange segments.

### Note:

1. For dairy free use non dairy spread of choice. I like to use Nuttelex Buttery.
2. For dairy free use non dairy milk of choice.
3. For dairy free use Sweet William dark chocolate or one of choice.

### Tip:

This cake easily freezes well, uniced. As a nice alternative try swapping the marmalade for lemon curd or raspberry jam. Ice with either dark or white chocolate ganache.