

CHOCOLATE ORANGE DRIZZLE CAKE

(from [Lavender and Lovage](#))

for the cake:

6 ozs (150g) softened butter
6 ozs (150g) superfine sugar
6 ozs (150g) self-raising flour
3 large eggs, beaten
grated rind from 2 oranges
2 tablespoons milk
(7 " to 8 " round cake pan ~ greased and lined)

for the drizzle:

Juice from 2 oranges
2 ozs (50g) sugar
2 ozs (50g) 85% chocolate

Heat oven to 170C/350F. Beat the butter and sugar together until light and fluffy. Gradually add the beaten eggs and flour, alternately, mixing well in between. Add the grated orange rind and mix well before adding the milk to make a soft dropping consistency.

Pour the cake mixture into a greased and lined pan and bake for 35 to 40 minutes, until risen and light golden brown; test the center of the cake with a skewer, if it comes out clean, the cake is ready. Cool in the pan.

Make the orange drizzle by gently heating the orange juice and sugar together in a pan until the sugar has dissolved. When the cake has cooled, pour the orange drizzle over the cake in the tin. When the cake is completely cold, take it out of the tin and place it on a serving plate.

Heat the chocolate in a saucepan over a low heat, do not allow to boil, and as soon as it has melted, drizzle the chocolate over the cake, using a fork to make patterns.