



Maggie's gluten-free chocolate orange cake

RECIPE

INGREDIENTS

- 200 g fine quality dark chocolate
- 100g butter
- 3 eggs
- 100g brown sugar (dark muscovado)
- 30ml freshly squeezed orange juice (oj)
- 1 orange; zest finely taken off and chopped
- 60g ground almonds

INSTRUCTIONS

- Preheat oven to 170/340F
- Line spring pan with oven paper
- Melt chocolate & butter together in a baine marie
- Whisk together eggs, sugar, oj, zest, & almonds together in separate bowl until fully combined
- Allow chocolate mixture to cool slightly and whisk into egg mixture
- Pour entire mixture into lined spring pan
- Optional; sprinkle with orange peel before baking
- Cover with foil
- Bake 30-35 minutes
- Remove from oven and let cool

SERVING/NOTES

- This is a dense, rich cake, which does not rise, it will be about 2 fingers high
- Serve with fresh whipped cream for total decadence
- Thin slices go a long way as dessert or an accompaniment to tea
I personally drink a glass of water with it when I eat this treat

Nutrition tip

This is a perfect example of having a small bit of decadence vs a lot of something 'low-fat'.

"One cannot think well, love well and sleep well if one has not dined well."
Virginia Woolf