Chocolate orange cake

Ingredients

225 grams Self raising flour

225 grams Caster sugar

225 grams Butter

3-4 tablespoons Cocoa powder

1-1.5 teaspoons Baking powder

2 cups Orange juice

4 Eggs

4 tablespoons Basic chocolate butter icing

Icing sugar

Instructions

i. Preheat your oven to 200 degrees centigrade fan, and line two cake tins.

ii. Place 225 grams of butter in a microwavable bowl and microwave until it is liquid.

iii. Whisk the liquid butter to re combine it then whisk in 225 grams of caster sugar.

iv. Mix 225 grams of self rising flour, cocoa powder and baking powder together with a spoon in a separate bowl.

V. Add 1 beaten egg and 1/5 of the flour mix to the butter and whisk well. Repeat this three more times you should be left with about 1/5 of the flour mix.

**vi**. Add 1/2 a cup of orange juice and the rest of the flour and mix well.

vii. Add more orange juice if necessary, it should be a fairly wet mix but not too wet.

viii. Split equally between two tins and cook for about 30 minutes or until when you stick a carving fork in it comes out clean.

**IX**. Leave the cake to cool.

X. In a bowl place 4 table spoons of chocolate icing, icing sugar and just enough orange juice to get a nice thick creamy chocolate orange icing. Icing sugar and orange juice to taste as some people will like it orangeier than others.

xi . Once the cake is cooled spread icing over one layer. Place the second on top and ice the top as well.

xii. If you have any leftover icing you can make a nice orange sauce to go with your cake by just adding more orange just and mixing well.