

Chocolate Orange Cake Recipe

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Ingredients:

For Cake:

- 2 tablespoons unsalted butter, softened
- 1/2 cup plus 1 tablespoon unsweetened cocoa powder
- 3 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 cups freshly squeezed orange juice, plus 2 tablespoons finely grated zest
- 3/4 cup mayonnaise
- 2 tablespoons balsamic vinegar
- 1 teaspoon vanilla extract

For Chocolate Glaze:

- 2 tablespoons unsalted butter, softened
- 1/2 cup plus 1 tablespoon unsweetened cocoa powder
- 3 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 cups freshly squeezed orange juice, plus 2 tablespoons finely grated zest
- 3/4 cup mayonnaise
- 2 tablespoons balsamic vinegar
- 1 teaspoon vanilla extract

Directions:

Special equipment: a Bundt pan

For the cake: Preheat the oven to 350 degrees F. Mix together the softened butter and 1 tablespoon of the cocoa to make a thick paste. Use this paste to paint the inside of the Bundt pan. Set aside.

In an electric mixer, combine the flour, granulated sugar, baking soda, salt, cinnamon and remaining 1/2 cup cocoa and mix until blended. Add the orange juice, mayonnaise, vinegar and vanilla and mix until just combined, 1 to 2 minutes. Fold in the orange zest. Pour the batter into the prepared pan and bake until a toothpick inserted in the cake comes out clean, 45 minutes. Cool in the pan for 10 minutes, and then turn out onto a cooling rack to cool completely.

For the chocolate glaze: Mix the confectioners' sugar and cocoa together. Whisk in the orange juice, 1 tablespoon at a time,

until it reaches a good consistency to drizzle. Drizzle the glaze over the cake.

