



**1.** Preheat the oven to 180°C/160°C fan assisted/gas mark 4. Grease and line your baking tins with the provided greaseproof paper circles. Place 220g of unsalted butter in a bowl and mix for a minute to soften. Add the caster sugar (bag 1) and beat until light and fluffy, this may take around 5 minutes. Divide half of the butter mix into a fresh bowl, there should roughly be 190g of mixture in each bowl. In one bowl of the butter mix, beat in 2 eggs, self-raising flour (bag 2) and the zest of 1 orange.



**2.** Juice the orange and put 50ml of juice into a bowl. Add 1 tbsp (15ml) of juice to the mixture containing the zest and give it a mix until smooth, leave the rest of the juice to one side for later. With the second bowl of butter mixture, beat in 2 eggs, self-raising flour and cocoa powder (bag 3) and 2 ½ tbsp of milk. Place alternate spoonfuls of each mixture into the prepared cake tins, try to make sure you have equal amounts in each.



**3.** When you have spooned all your mixture into the tins, give them a few sharp taps on your work surface to flatten. Using one of the wooden skewers, run it through the cake mixture to create a swirl pattern. Place the tins in your preheated oven for 20-30 minutes. Check if your cakes are cooked by inserting your second wooden skewer into the centre of the sponges. If the skewer comes out clean, the cakes are cooked.



**4.** Place the two tins on a wire rack to cool for 5-10 minutes, then carefully turn them out of the tins onto the rack so the sponges sit upside down, as this will help keep them flat. Remove the greaseproof paper and gently pierce the sponges with a fork. Put 2 tbsp (30ml) of orange juice into a bowl and mix with the caster sugar (bag 4). Brush or drizzle your warm sponges with the syrup, then leave to cool completely.



**5.** Place 160g of soft butter into a bowl and stir until creamy. Add the icing sugar (bag 5) and mix until light and fluffy. Separate half the icing into another bowl, there should roughly be 170g in each bowl. In one bowl of icing, add 1 tsp (5ml) of orange juice and mix. Melt the dark chocolate (bag 6) by emptying it into a heatproof bowl over a pan of simmering water, making sure the bowl does not touch the water. Stir gently until the chocolate has melted.



**6.** Alternatively, empty the chocolate into a heatproof bowl and microwave for 30 seconds. Stir and then microwave for 10 second intervals, stirring in between until it has melted. When the melted chocolate has cooled slightly, add to the second bowl of icing and combine until smooth. If your icings are a little soft, you can firm them up in the fridge for 5 minutes and restir.



**7.** Place one of the cooled sponges onto a plate. Put the two different icings into the two provided piping bags and snip around 3cm off the ends. Using one of the bags of icing, pipe a 2-3cm blob into the middle of the sponge. Then use the other icing bag to pipe another blob next to it. Continue to pipe the buttercream icing from alternate piping bags until you have covered the sponge.



**8.** Top with the other sponge and repeat the icing process for the top of the cake, this time making a ring of swirls around the edge of your cake leaving the marble effect visible in the centre. Finish with a sprinkle of marbled chocolate curls (bag 7).

### MY TOP TIP

Be careful to not overdo the swirling, as combining the mixture too much might lose your marble effect.

*Michel Roux*  
★ ★ ★

SKILL LEVEL	PREP TIME	BAKE TIME	SERVINGS
👑👑👑👑👑	35 MINS	20-30 MINS	12

### IN THE KIT

- Bag 1:** 190g caster sugar
- Bag 2:** 120g self raising flour
- Bag 3:** 100g self raising flour, 22g cocoa powder
- Bag 4:** 20g caster sugar
- Bag 5:** 190g icing sugar
- Bag 6:** 50g dark chocolate chips
- Bag 7:** 8g marble chocolate curls

- Butter measure
- 2 x wooden skewer
- 2 x greaseproof circles
- 2 x small piping bags

### YOU WILL NEED

- 380g (220g + 160g) unsalted butter
- 4 medium egg
- 1 orange (zest + 50ml juice)
- 2 ½ tbsp milk
- 2 x 18cm circle tins

### STORAGE

This cake is best served at room temperature. Store in an air-tight container, in a cool dry place.

### INGREDIENTS

Self raising flour: (**wheat** flour, raising agents (sodium acid pyrophosphate and sodium bicarbonate)), statutory nutrition (calcium, niacin, iron, thiamin), caster sugar, icing sugar: (sugar (97%), maize starch), belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), cocoa, marble choc curls: sugar 50%; cocoa mass 17%; cocoa butter 17%; whole **milk** powder 15.5%; emulsifier: **soya** lecithin <1%; natural vanilla flavouring <1%

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1641kJ/388kcal
Fat	3.2g
of which saturates	1.8g
Carbohydrates	84g
of which sugars	62g
Protein	4g
Salt	1.5g

Allergens: For allergens see ingredients in **bold**.  
May contain **wheat, milk, soya & nuts**.

Best before: see sticker. Store in a cool, dry place.

### SHARE YOUR BAKEDIN EXPERIENCE WITH US. . .



@bakedincakes

BakedIn Ltd, Office 112, Slington House, Rankine Road, Basingstoke Hampshire, RG24 8PH

675g

# CHOCOLATE ORANGE MARBLE CAKE



Michel Roux

