



## Flourless chocolate & orange cake

**SERVERS** 10-12 **PREP** 30 mins plus cooling **COOK** 60 mins **DIFFICULTY** Easy

No flour? No problem! This indulgent chocolate and orange cake will hit the spot every time as it looks as good as it tastes

### What you'll need

200g Dr. Oetker 72% Extra Dark Chocolate, broken into chunks

125g unsalted butter

2 tsp Dr. Oetker Valencian Orange Extract

6 medium free-range eggs

175g caster sugar

70g Dr. Oetker Fine Dark Cocoa Powder

### For the vanilla cream

300ml double cream

2 tsp Dr. Oetker Madagascar Vanilla Bean Paste

1 tbsp icing sugar

1 small orange, zested

### To serve

1 tbsp Dr. Oetker Fine Dark Cocoa Powder



### Method

**1.** Heat the oven to 180C/160C fan/gas 3. Oil and line the base of a 20cm spring form tin. Melt the Dr. Oetker Extra Dark Chocolate and butter in a heatproof bowl set over a pan of gently simmering water, stirring regularly until you have a smooth, melted mixture. Add the Dr. Oetker Valencian Orange Extract and set aside to cool.



#### Tip from Dr. Oetker

Chopping the chocolate into equal sizes will ensure it melts evenly and doesn't overheat.

**2.** Separate the egg whites and yolks into two mixing bowls. Whisk the egg whites to soft peaks, and add the caster sugar to the yolks, beating for around 7 mins until the mixture is light and pale, then sift over the Dr. Oetker Fine Dark Cocoa Powder. Gently stir the yolk mixture through the melted chocolate, before folding in the egg whites. Carefully pour into the prepared tin and bake for 60 mins in the centre of the oven, until a skewer comes out clean. Allow to cool in the tin, then chill in the fridge for 2 hrs.



#### Tip from Dr. Oetker

The eggs are what give this cake its rise, so ensure your beaten egg whites form soft peaks which curl when the beaters are lifted. Add the yolks and sugar until pale and fluffy – the perfect consistency should leave a ribbon trail behind in the mixture for a few seconds when the beaters are lifted out.

**3.** To make the vanilla cream, beat the double cream, Dr. Oetker Madagascar Vanilla Bean Paste, icing sugar and orange zest together until they form soft peaks. Remove the cake from the tin and place on a serving plate. To serve, dust over the Dr. Oetker Fine Dark Cocoa Powder, then scatter over the berries and serve with a dollop of vanilla cream.



#### Tip from Dr. Oetker

Serve slices of the cake with some orange segments for a fresh, fruity kick!