Chocolate Cake with a Hint of Orange

czas przygotowania: **75 min**

poziom trudności: **średni**



A rich, moist chocolate cake with a refreshing hint of orange. Made with dark chocolate, Gellwe Cocoa Powder, fresh orange juice and fragrant orange zest, this indulgent bake combines deep chocolate flavour with bright citrus notes. Finished with a smooth dark chocolate glaze and roasted orange slices, it's an elegant treat for afternoon coffee, family gatherings and special occasions.

Składniki

For the chocolate cake:

- Plain flour – 250 g
- Sugar – 160 g
- Butter (softened) – 200 g
- Natural yoghurt – 150 g
- Freshly squeezed orange juice – 150 ml
- Orange zest – from 1 orange
- Dark chocolate – 200 g
- Gellwe Cocoa Powder – 40 g
- Gellwe Baking Powder – 1 tsp
- Salt – a pinch

For the chocolate glaze:

- Dark chocolate – 100 g

For decoration:

- Roasted orange slices – a few

Sposób przygotowania