Whole Orange Bundt Cake with Chocolate Glaze

czas przygotowania: 120 min

poziom trudności: trudny



A wonderfully moist and aromatic Bundt cake made with whole, gently boiled oranges for an intense citrus flavour. The orange purée gives the sponge a soft, tender texture, while a hint of vanilla and turmeric adds warmth and colour. Finished with a rich cocoa and chocolate glaze, this elegant cake is perfect for afternoon tea, family gatherings and special occasions.

Składniki

For the orange cake:

- Oranges (small) – 2
- Eggs – 4
- Butter (melted) – 120 g
- Plain flour – 250 g
- Gellwe Vanilla Sugar – 1 tsp
- Gellwe Baking Powder – 2 tsp
- Gellwe Baking Soda – ½ tsp
- Turmeric – ¼ tsp
- Salt – a pinch

For the cocoa glaze:

- Butter – 60 g
- Icing sugar – 50 g
- Milk – 20 ml
- Gellwe Cocoa Powder – 2 tbsp
- Chocolate – 3–4 squares

Sposób przygotowania