Orange Chocolate Cake

Contain :

Spiciness : NONE
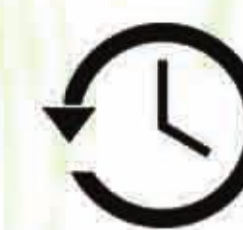
Serves : 10 **Prep Time :** 15mins **Cooking Time :** 45mins

Ingredients :

100gram	unsalted butter, softened, plus extra for greasing
50gram	Soy Asahi ChocoRICH Orange Powder
90ml	boiling water
3 large	free-range eggs
4 tbsps	milk
175gram	self-raising flour, sifted
1 tbsp	baking powder, sifted into the flour
300gram	golden caster sugar
1	orange, Finely grated zest

For the icing and filling

150gram	Soy Asahi ChocoRICH All Purpose Powder
150ml	double cream
3 tbsps	apricot jam

Instructions :

1. Preheat the oven to 180ºC.
2. Grease 2 x 20cm round sandwich tins and line the bases with baking paper.
3. To make the sponges, measure the Soy Asahi ChocoRICH Orange Powder and boiling water into a large bowl and mix to a paste. Add the remaining ingredients and beat again until combined. (You can use a food processor for this but be careful not to overmix.)
4. Divide the sponge mixture evenly between the prepared tins.
5. Bake in the preheated oven for about 20-25 mins until the sponges are well risen and shrinking away from the sides of the tin.
6. Remove the sponges from the oven, turn out of their tins onto a cooling rack and leave to cool completely.

For the icing and filling

1. Put the Soy Asahi ChocoRICH All Purpose Chocolate and cream in a bowl, then stand over a pan of simmering water for 10 minutes until melted (don't let the bowl touch the water), stirring from time to time.
2. Set aside to cool until it thickens to a spreadable consistency.
3. To finish, spread the tops of both sponges with the apricot jam.
4. Spread the top of one sponge with half the icing and put the other sponge on top.
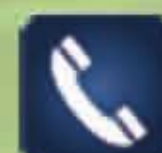5. Cover the top of the cake with the remainder of the icing.