



Chocolate Orange swirl cake with orange custard



Also known as the volcano cake for its cracked top perfectly balanced with orange custard!

It is a true taste explosion!

This wonderfully indulgent cake can be served alone, but we prefer to eat it with orange custard!

Give it a try and impress your friends and family with your two-tone baking skills, if the cake lasts long enough to share!

What you'll need:

2 mixing bowls, whisk, weighing scales, measuring jug, wooden skewer, saucepan, measuring spoons, 9-inch cake tin

Ingredients

Chocolate Cake

- 150g flour
- 50g cacao powder
- 2 tsp baking powder
- 200ml water
- 100ml olive/vegetable oil
- 100g caster sugar

Orange cake mix

- 100g flour
- 50g caster sugar
- 1tsp baking powder
- The zest and juice from one large orange

Custard

- 450ml plant-based milk
- 2 tbsp sugar
- 2 tsp orange juice
- 3 tbsp cornflour
- Pinch of salt

Method

1. Preheat oven to 195 degrees Celsius or gas mark 5 $\frac{1}{2}$

2. Make the chocolate cake first. Add flour, cacao powder, baking powder and caster sugar to a mixing bowl and stir
3. Then add the water and the oil and whisk until smooth
4. In a separate bowl add the orange cake mix minus the orange juice and stir
5. Once combined add the juice of the orange and stir well until a thick cake mix is formed
6. Oil the sides and base of the cake tin and add the chocolate mixture, making sure it is evenly distributed throughout the tin
7. Then slowly add the orange mix a bit at a time
8. Using a wooden skewer swirl the orange mix through the chocolate mix, careful not to completely mix the two. The orange mix should create a swirl effect
9. Place the cake in the centre of the oven and bake for 35 minutes. Or until the wooden skewer, when inserted comes out clean
10. The top of the cake should have cracking so as to absorb the orange custard



Orange custard

1. Measure the milk into a jug then pour it into a saucepan, except for 100ml
2. Add sugar and orange to the pan, over a low heat Stir occasionally until the sugar has dissolved
3. Add the cornflour to the 100ml of leftover milk and stir until smooth
4. Stir in salt
5. Pour warm milk into the cornflour mix and stir quickly. Pour everything back into the saucepan
6. Cover and warm over a medium heat until the custard thickens
7. Once the custard begins to boil remove from heat and serve generously over the cake

*Don't forget to send us your pictures of any recipes you try from our website so we can feature them on our Instagram page soy_oi_
Send the pictures to info@soyoi.co.uk*