

Chocolate Marmalade Cake

Cake

250g butter (room temp)
150g caster sugar
4 large eggs
200g self-raising flour
80g cocoa powder
1 tsp baking powder
1/2 tsp bicarb. soda
370g jar of marmalade
3 tablespoons milk

Filling/Icing

2 tablespoons shredless marmalade
250g butter (room temp)
500g icing sugar
2 tablespoons orange extract

Dundee's second famous export, marmalade has been used for centuries in many recipes. The collective effort to stay at home and use local produce is the best way to show city pride at the moment! This chocolatey-orangey treat is sure to keep you busy in the kitchen, and tummies happy around the house!

Preheat the oven to 160°C (150°C fan)

beat the eggs and sugar into a smooth paste. Slowly mix in the eggs. Add the full jar of marmalade and mix well. Dry ingredients next, add the flour, cocoa powder, bicarbonate of soda and baking powder and mix well. This mixture will seem quite dry at this point, add the milk and carefully mix it in.

Line and butter two 22cm cake tins, and pour your mixture in. Gently shake and tap out the mix on the countertop then pop in the oven for 35-40 mins. You'll know it's ready if you insert a knife/skewer in the centre and it comes out clean.

For the icing (while you wait for your delicious cake to cool) add the butter, icing sugar and orange extract together in a bowl. For presentation purposes, a drop of orange food colouring will give your icing a pop of colour, but if you would prefer to pass on the e-numbers, then avoid.

Using the marmalade reserved for the filling, spread on one of the cakes, and on the other two tablespoons of the buttercream icing. Combine (like a sandwich) and using the remainder of the icing decorate as you see fit!

Decoration ideas: dried orange slices or dark chocolate chips are always going to suit your theme.