



Mandarin Chocolate Orange Cake



 Serves
10

 Prep
10 minutes

 Cooking
45 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	257Kcal	21g	4.8g	2.3g	0.36g
RI%	13%	23%	7%	12%	6%

Method

1. Heat oven to 170 degrees celsius
2. Drain mandarin segments, retaining the juice in separate bowl
3. Whisk the eggs, and mix with honey, drained mandarins, caster sugar, salt, baking powder, flour, vanilla extract and chocolate powder. Mix ingredients until it forms a dough. Break 50g dark chocolate into pieces and fold in.
4. Pour into a round baking pan and bake for 45 minutes.
5. Once cooked allow to cool. Before slicing use a skewer to make a few holes within the cake and drizzle over the left over juice from the canned mandarin. Drizzle over 20g melted chocolate, and an option touch of honey and mandarin zest.

Ingredients

- 1 x 298g can Princes Mandarin Segments in Juice, drained
- 50g honey
- 150g caster sugar
- 400g whole-meal all-purpose flour
- 10g baking powder
- A pinch of salt
- 2 eggs
- 10ml vanilla extract
- 2 heaped tbsp cocoa powder
- 70g dark chocolate

