



Chocolate, orange & almond simnel cake

 Vegetarian

READY IN



90 min.

SERVINGS



12

CALORIES



1048 kcal

DESSERT

Ingredients

- 250 g butter salted for greasing
- 100 g orange extract plain
- 400 g flour plain
- 500 g brown sugar
- 25 g cocoa powder for dusting
- 1 tsp baking soda
- 2 eggs
- 284 ml buttermilk

- 1 orange zest
- 85 g brown sugar
- 100 g powdered sugar
- 200 g almond flour
- 50 g cocoa powder for dusting
- 1 egg yolk beaten
- 500 g mascarpone cheese
- 250 g butter softened
- 250 g powdered sugar
- 2 orange zest

Equipment

- bowl
- frying pan
- oven
- knife
- whisk
- mixing bowl
- cake form
- cookie cutter
- skewers

Directions

- Heat oven to 180C/160C fan/gas
- Grease and line the base and sides of two deep 23cm cake tins. Boil the kettle.
- Put the butter and chocolate in a small pan and gently heat, stirring, until completely melted.
- Mix together the flour, sugar, cocoa and bicarbonate of soda with a pinch of salt in your largest mixing bowl.

- Whisk the eggs, buttermilk, orange zest and juice together in a jug. Scrape the melted chocolate mixture and egg mixture into the dry ingredients, add 150ml boiling water and whizz briefly with an electric whisk until the cake batter is lump-free. Divide between the tins and bake for 45 mins swapping the tins round after 30 mins if on different shelves. To test they're done, push in a skewer and check that it comes out clean. Cool the cakes in their tins.
- Meanwhile, make the marzipan.
- Mix the sugars, ground almonds and cocoa in a bowl. Make a well in the middle, tip in the egg and egg yolk and mix together with a cutlery knife before kneading with your hands to a smooth ball. Wrap in cling film and set aside. Will keep in the fridge for 1 week if making ahead.
- Make the frosting: beat the mascarpone and butter together until smooth. Sift in the icing sugar, add the zest, then beat again until combined.
- To assemble, split each cake in half horizontally. Dot a little frosting on your serving plate and sit one of the cake halves on top. You'll use about half the frosting to sandwich the cakes together spread the plated-up cake with some frosting, then repeat to sandwich the remaining cakes on top.
- Brush the top of the cake with a tiny bit more frosting.
- Roll out the marzipan, on a dusting of cocoa if you need, to a rough 27cm circle. Using your cake tin like a cookie cutter, stamp out a marzipan circle, then carefully lift this onto the top of your cake.
- Roll the remaining marzipan into 11 small balls and stick them on top, using a little more frosting or water like glue.
- Spread the remaining frosting round the outside of the cake, then dust the top with a little more cocoa and icing sugar.

Nutrition Facts



PROTEIN 5.01% **FAT 53.3%** **CARBS 41.69%**

Properties

Glycemic Index:17.17, Glycemic Load:18.78, Inflammation Score:-8, Nutrition Score:13.006521722545%

Flavonoids

Catechin: 4.05mg, Catechin: 4.05mg, Catechin: 4.05mg, Catechin: 4.05mg Epicatechin: 12.28mg, Epicatechin: 12.28mg, Epicatechin: 12.28mg, Epicatechin: 12.28mg Quercetin: 0.63mg, Quercetin: 0.63mg, Quercetin: 0.63mg, Quercetin: 0.63mg

Nutrients (% of daily need)

Calories: 1047.82kcal (52.39%), Fat: 63.87g (98.26%), Saturated Fat: 35.05g (219.08%), Carbohydrates: 112.41g (37.47%), Net Carbohydrates: 107.11g (38.95%), Sugar: 77.83g (86.47%), Cholesterol: 177.37mg (59.12%), Sodium: 448.36mg (19.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 14.38mg (4.79%), Protein: 13.51g (27.02%), Vitamin A: 1738.03IU (34.76%), Manganese: 0.5mg (25.17%), Selenium: 17.38µg (24.83%), Fiber: 5.3g (21.19%), Iron: 3.62mg (20.1%), Calcium: 195.57mg (19.56%), Vitamin B1: 0.29mg (19.27%), Folate: 72.47µg (18.12%), Vitamin B2: 0.28mg (16.76%), Copper: 0.32mg (16.25%), Phosphorus: 135.23mg (13.52%), Magnesium: 47.76mg (11.94%), Vitamin B3: 2.23mg (11.15%), Vitamin E: 1.13mg (7.55%), Potassium: 256.61mg (7.33%), Zinc: 0.94mg (6.28%), Vitamin B5: 0.54mg (5.35%), Vitamin C: 4.08mg (4.95%), Vitamin B12: 0.28µg (4.6%), Vitamin B6: 0.07mg (3.75%), Vitamin D: 0.54µg (3.6%), Vitamin K: 3.28µg (3.12%)