



Chocolate Marmalade Cake



- 200g Chocolate
- 200g Butter
- 6 eggs, separated
- 200g sugar
- 2 cups almond meal
- ½ 300ml Jar **Chunky Orange Marmalade**
- Preheat oven to 160 degrees.
- Melt butter and chocolate gently over low heat.
- Separate eggs. Add sugar to the egg yolks and beat until pale and fluffy.
- In a separate bowl beat egg whites until stiff peaks form.
- Add chocolate mixture to egg yolk mixture and mix well. Add almond meal and marmalade (if using a chunky marmalade, roughly chop the citrus rind before adding) and combine well.
- Mix egg whites in thoroughly, with a reasonably heavy hand, and pour into lined 23cm cake tin.
- Cook approx 1 hour or until skewer comes out with crumbs clinging.





Candied Oranges



- 1 x Orange Sliced
- 2 x Cups Sugar
- 2 x Cups Water

Bring 2 Cups Water and 2 Cups for Sugar to the boil, dissolve sugar and reduce to a simmer.

Put the Orange Slices in the saucepan and cook gently for 10 - 15 minutes until candied.

Place Slices on sheet of baking paper until dry

Place on Cake to Serve.