

Orange & Chocolate Marble Cake

Préparation : 20 min • Cuisson : 1h10

Ingrédients

- 100g of softened butter
- 100g of brown sugar
- 75g of cane sugar
- 2 eggs
- 210g of flour
- 7g of baking powder
- 1 pinch of salt
- 50g of milk
- 70g of liquid cream
- 70g of blood orange juice
- 20g of blood orange juice
- 25g of dark chocolate chips

Préparation

1. I may have written a book on cakes with over 50 recipes, but I always have new ideas to test and delight everyone!
2. Here it's a marbled but fruity cake, very moist, perfect for those who love the combination of orange & chocolate.
3. I recommend using blood oranges like I do for more flavor, but in any case, fresh oranges to use the zest will give a lot of fragrance to the cake.
4. To keep it for several days, wrap it in cling film immediately after unmolding, or prepare a dark chocolate glaze – neutral oil
Ingredients : I used cocoa powder from Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
5. Equipment : Cake mold
Microplane zester
Preparation time: 20 minutes + 1h10 of baking
For a 20cm long cake: Ingredients : of softened butter of brown sugar of cane sugar Zest of 2 blood oranges 2 eggs of flour of baking powder 1 pinch of salt of milk of liquid cream of blood orange juice
For the orange part: of cocoa powder of blood orange juice of dark chocolate chips
For the soaking: 4 tablespoons of blood orange juice
Recipe : Mix the two sugars with the orange zest; if possible, you can do this a few hours in advance or the night before, your cake will have even more flavor.
6. Add the softened butter and mix well.
7. Then add the eggs one by one, mixing well between each addition, then the flour, salt, and baking powder previously sifted.
8. Finally, add the liquids: the milk, cream, and orange juice.
9. Then take of the batter and add the cocoa, orange juice, and chocolate chips.
10. Pour the two batters alternately into the previously buttered and floured mold or lined with parchment paper.
11. To have a nice regular dome, you can add a line of butter in the center as you can see in the photo.
12. Bake in the preheated oven at 150°C for 1h10.
13. A knife inserted into the cake should come out dry.
14. Soak the cake immediately with a brush using the blood orange juice.
15. Let it cool slightly, then unmold before enjoying!

