

香橙巧克力蛋糕

材 料

200克人造牛油
250克面粉
200克砂糖
1小匙发酵粉
半小匙香草精油
30毫升「新的」浓缩橙汁
3个鸡蛋
75克榛子
4大匙干酪粉
100~150克巧克力

Ingredients

200g margarine
250g flour
200g sugar
1 teaspoon baking powder
1/2 teaspoon vanilla essence
30ml **sunquick** orange concentrate
3 eggs
75g hazelnuts, finely chopped
4 tablespoons cacao powder
100-150g chocolate

Method

Grease and line a spring-release cake tin. Set the oven to 175°C. Cream margarine and sugar until light and fluffy. Add vanilla essence. Beat in eggs one at a time. Combine flour, baking powder and cacao and beat into mixture together with the **sunquick** orange concentrate mix well. Fold in

chopped hazelnuts. Pour mixture into cake tin, bake in center of oven for approx. 40 minutes. remove cake from tin and allow to cool. Decorate with 100-150g melted chocolate and a little zest of orange.

方 法

在 在弹簧蛋糕模上涂上油，把烤箱调至175摄氏度。把人造牛油和砂糖混合搅拌到蓬松状为止。加入香草精油，然后逐个加入鸡蛋，再加入面粉、发酵粉、干酪粉和「新的」浓缩橙汁并搅拌成糊状。拌入榛子，最后把整份混合物倒入蛋糕模里，烘烤40分钟后取出。待冷却后把100-150克巧克力浆铺在蛋糕表面，再加上少许橙汁作点缀。



Orange Chocolate Cake

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