



Simple Chocolate and Orange Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 6 eggs (room temperature!!!)
- 200 grs + 1 tablespoon sugar
- 100 grs flour
- 2 tablespoons of corn starch
- 200 grs dark chocolate
- 150 grs butter
- 2 teaspoons baking powder
- 2 oranges' zest

Instructions

1. Mix the yolks, sugar, and the orange zest.
2. Melt the chocolate and butter together without boiling. Wait until the mixture becomes warm. If it's not warm, you won't be able to mix the rest of the ingredients.
3. Mix the chocolate and butter with the yolks mixture.
4. Whip the whites with an extra tablespoon of sugar until they hold shape
5. Slowly, fold the whites in the previous mixture.
6. Mix the flour, baking soda, and corn starch together and sift it by parts into the previous mixture, folding slowly.
7. Pour in a pan lined with butter and flour.
8. Bake for +-45 minutes at 180° C in a pre-heated oven.