



Chocolate Orange Rum Cakes

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 12:

- Juice and zest of 2 oranges + extra orange rind shreds for decoration if desired
- 25g unsweetened cocoa
- 150g plain flour
- 150g sugar
- 1 tsp bicarbonate of soda
- 1 tsp baking powder
- 1 tsp cinnamon
- Half tsp nutmeg
- Pinch salt
- 100g Greek yogurt
- 1-2 tbsp dark rum
- 1 tsp vanilla essence
- 100g dark chocolate, broken into small pieces
- 50g butter
- 50 icing sugar, sieved

Instructions

1. Sieve the flour, soda and powder into a large mixing bowl, with the sugar, spices and cocoa powder.
 2. In a separate bowl, mix the orange juice with the yogurt, rum and vanilla until smooth.
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3. Slowly mix the wet mixture into the dry. Stir in half the zest. Do not overmix!
 4. Spoon into a lined muffin tray and bake at 200 degrees C for about 20-25 minutes until you can pull a toothpick out clean.
 5. Meanwhile, gently melt the chocolate and butter in a wide pan. Take off the heat and quickly mix in the sugar and remaining zest.
 6. Spoon onto the top of each cake, and add some extra orange rind on top if desired.
 7. Allow chocolate icing to cool before serving.