



# CHOCOLATE ORANGE CARDAMOM BUNDT

By Michael Chakraverty

RED  
NOSE  
DAY

FUNNY  
IS POWER

FRIDAY 19 MARCH

## YOU'LL NEED

- ▶ 200g unsalted butter (plus extra for greasing)
- ▶ 200g dark chocolate (56% cocoa solids)
- ▶ 100ml coffee made with 5g instant coffee powder
- ▶ 2 tsp orange extract
- ▶ 110g plain flour
- ▶ 110g self-raising flour
- ▶ 35g cocoa powder (plus extra for the tin)
- ▶ ¼ tsp bicarbonate of soda
- ▶ 200g light muscovado sugar
- ▶ 200g golden caster sugar
- ▶ 2 tsp ground cardamom
- ▶ Zest of 2 oranges
- ▶ 3 large eggs
- ▶ 100ml buttermilk



## Method

1. Pre-heat the oven to 170°C (150°C for fan ovens). Grease a bundt tin and dust the inside thoroughly with cocoa powder.
2. Melt together the butter and chocolate over a low heat, then stir in the coffee and orange extract. Allow to cool slightly so it doesn't cook the eggs.
3. Sift together the flours, cocoa, bicarb, sugars and cardamom into a large bowl. Stir through the orange zest.
4. Combine the eggs and buttermilk and pour into the large bowl. Mix to combine. Add the chocolate mixture and fold together until smooth.
5. Pour the mixture into the tin, leaving at least an inch or so clear at the top of the tin (it'll rise a lot!).
6. Bake for 50-60 minutes (or until a skewer comes out clean). Cool in the tin for 10 minutes before turning out onto a wire rack to cool completely.

## For the ganache

- ▶ 150g dark chocolate, chopped
  - ▶ 225g double cream
  - ▶ 2 tsp orange extract
1. Heat cream until nearly boiling, then pour over the chocolate and cover with a plate.
  2. Leave for 5 minutes before stirring gently to make a smooth sauce.
  3. Stir through the orange extract, and pour over the cake.