

Chocolate & Orange Marmalade Cake



Mrs Darlington's

SIGNATURE RECIPE SERIES

This is a delicious one pan wonder cake, no bowl or mixer needed. It's sure to be a family favourite.

Mrs Darlington



Serves: 8

Preparation Time: 10 minutes

Cooking Time: 55 minutes

Oven Temperature: Preheat to 180°C / 160°C Fan / Gas 4

Ingredients:

125g / 4.5oz butter

100g / 4oz dark chocolate chips

340g jar of Mrs Darlington's Medium Orange Marmalade

150g / 5oz caster sugar

2 medium eggs

150g / 5oz self-raising flour

Instructions:

- ◆ Line a 900g (2lb) loaf tin with baking parchment or a loaf tin liner.
- ◆ Put 2-3 tablespoons of marmalade in a small bowl for the glaze and set aside.
- ◆ Add the butter and chocolate chips in a medium pan and gently heat, stirring all the time, until melted.
- ◆ Take the pan off the heat and add the rest of the marmalade, the sugar and combine well until the marmalade is a smooth consistency. Add the eggs and mix again. Finally, add the flour in three batches, folding lightly after each addition until combined. Pour the mixture into the tin and smooth the top.
- ◆ Bake for 50 mins or until a skewer placed in the centre comes out clean. (Check 15 minutes before the end and if the cake starts to get too dark on the top, cover loosely with kitchen foil).
- ◆ Allow to cool for 10 minutes, then turn out onto a wire rack.
- ◆ Heat the reserved marmalade in the microwave until runny and then brush over the top of the cake to glaze.

Mrs Darlington's top tip "This recipe works equally well with any orange marmalade from our range".

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