

CHOCOLATE & CHILLI CAKE

<i>Ingredients</i>	<i>Equipment</i>
200 Grams Dark Chocolate	Chopping Boards
200 Grams Butter	Knives
2 Chillies	Saucepan
4 Eggs	Medium Mixing Bowl
$\frac{3}{4}$ Cup Caster Sugar	Spoon & Cup Measures
3 Tablespoons Almond Meal	Juicer
$\frac{1}{2}$ Cup Plain Flour	Lined Cake Tin
Juice of $\frac{1}{2}$ Orange	
Pinch of Salt	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Line a 23cm round cake tin and line with greaseproof paper.
4. Cut chilli finely
5. Break the chocolate into smaller pieces
6. Melt the chocolate, butter and chilli in a glass or metal bowl over a saucepan of barely simmering water. The bowl must not touch the water as this will split the mixture. Remove from the heat, stir and leave for a few minutes to cool.
7. Stir in the eggs one by one, then the sugar, followed by the oatmeal, flour, a pinch of salt and the orange juice.

8. Place the mixture carefully in to the lined pan and bake for 20-30 minutes in a 180° preheated oven.
9. Leave to cool before removing from the cake tin.
10. Juice the other half of the orange.
11. Place the juice in a small saucepan and add approximately ½ cup of caster sugar. Bring to the boil, stirring until mixture thickens. Pour over the cake.