

# SUE'S CHOCOLATE HAZELNUT CAKE



*Grease a 20cm or 23cm (8in or 9in) shallow cake tin with removable base  
Preheat oven to 180C/350F or 160C FAN/gas mark 4.*

## Ingredients:

4oz butter  
3oz soft brown sugar (light muscovado)  
2 eggs  
2oz self raising flour  
2 oz ground almonds  
2oz chopped (or bashed) hazelnuts (I put them in a plastic bag and bash them with a rolling pin)  
1 tsp baking powder  
1 heaped dessert spoon cocoa  
Rind of 1 orange  
1 bar Green & Black's Maya Gold chocolate: ½ bashed/chopped; save ½ for melted choc topping after cake is cooked

## Method:

1. Cream together the butter and sugar with an electric whisk.
2. Add the other ingredients. Whisk together. Spoon into the cake tin.
3. Cook in the oven for 25-30mins. Check with a skewer.
4. Melt the remaining chocolate in a heatproof bowl suspended over a saucepan of barely simmering water (bain marie), then spread over the cooled cake.