



Chocolate Brazil Nut Cake

100g Butter
45ml Cocoa powder
100ml Milk
2 Eggs
150g Soft brown sugar
1 Orange rind grated in PROCESSOR and Juice
150g Plain flour
5ml Baking powder
100g Brazil nuts, coarsely chopped in PROCESSOR

Method:

Place the butter in a saucepan with the cocoa and milk. Bring to the boil, turn down the heat then simmer for about a minute. Cool. Beat together with MINCER the eggs and sugar until light and fluffy then add the orange rind and 50ml of the juice with the cooled cocoa mixture. Sift together the flour and the baking powder and stir into the egg mixture, together with three quarters of the nuts. Pour the mixture into a well greased 20cm square cake tin, sprinkle the reserved chopped nuts over the top then bake at 180°C for about 45min. Cool on a wire rack. Cut into squares.