



Miss Windsor's Chocolate Orange Cream Roll

Preparation time: 30 mins

Cooking time: 6 mins

Serves: 8 delightful guests

Chocolate Orange Sponge

- 2 eggs
- 120g (just under 3/4 cup) caster sugar
- 80g (3/4 cup) plain flour
- 1 level tablespoon of cocoa powder
- 1 teaspoon of orange extract
- 1/4 level teaspoon of baking powder
- 2 tablespoons of fresh orange juice
- a sprinkling of brown sugar

Orange Butter Cream

- 125g (just over 1/2 cup) unsalted butter
- 300g (3 cups) finely sifted icing sugar
- 1 teaspoon orange extract or orange liqueur (add more to taste!)
- finely grated orange zest
- roughly chopped dark chocolate chips

Garnish

- fresh orange slices

Equipage

- electric hand-whisk / food processor
- shallow baking tin – 9 x 13 inches or 23 x 33 cm (approx.)

Method

1. Squeaky clean hands at the ready!
2. Pre-heat your oven to 220 °C / 200 Fan / 425 °F / gas mark 7.
3. Using a large mixing bowl whisk the eggs and caster sugar until pale and creamy.
4. With a steady hand stir in the sifted flour, chocolate powder, and baking powder, then add the orange extract and fresh orange juice. Mix gently with a wooden spoon.



5. Prepare the baking tin with greaseproof paper.
6. Pour in the batter and smooth over with a palette knife, then tip the baking tray from side to side to even out the mixture.
7. Bake for exactly 6 minutes.
8. Darlings, now with great care dampen a cloth with boiling water (I recommend an old tea towel) then place a piece of greaseproof paper over the top and sprinkle with brown sugar.
9. Turn out your creation onto the sugared paper and remove the cooked paper from the sponge, then roll it up!
10. Allow to completely cool.
11. Once cooled, it's time to whip-up the Orange Butter Cream filling! So, using your modern day appliance or a wooden spoon, simply beat together the butter, icing sugar, and orange extract or a drop of orange liqueur until pale in colour and creamy. Add a drop of milk if it's a little stiff.
12. Darlings, now this step requires the aid of light hands! Carefully unroll the sponge and spread with the filling, then scatter with orange zest and a handful of roughly chopped chocolate chips. Then gently roll back up and leave to stand for a few hours.
13. When ready to serve cut into equal portions, then present on a pretty plate and garnish with a slice of fresh orange – voila!
14. Serve to your delightful guests with a cup of tea, by royal appointment of course!

Miss Windsor x