



Miss Windsor's

DELECTABLES

Miss Windsor's Recipe for Chocolate Orange Cream Roll!

Preparation time: 20 mins

Cooking time: 10 mins

Serves: 8 delightful guests

Sponge Ingredients

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

Orange Butter Cream Ingredients

- 125g (just over 1/2 cup) unsalted butter
- 200g (2 cups) finely sifted icing sugar
- 1 teaspoon orange extract or orange liqueur (add more to taste!)
- grated orange zest
- roughly chopped dark chocolate chips

Equipage

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

Method

1. Prepare one's hands for your royal creation! Toddle off to the sink, and scrub- up well!
2. Pre-heat your oven to 220 *C / 200 Fan / 425 *F / gas mark 7.
3. To your mixing bowl add the eggs and whisk for a few minutes until pale- Ta very muchly!
4. Add the caster sugar and whisk together for 5 minutes.
5. With a steady hand stir in the sifted flour, chocolate powder, baking powder, orange extract, and fresh orange juice.



6. Prepare your tin with greaseproof paper, then gently pour in the mixture and smooth over with a palette knife.
7. Bake for approximately 8 to 10 minutes.
8. Darlings, 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; remove the cooked paper from the sponge, then roll up!
10. Allow to cool.
11. Once cooled, it's time to whip-up the Orange Butter Cream filling! So using a wooden spoon, simply beat together the butter and sugar to a cream, then add the orange extract or use a drop of orange liqueur.
12. Darlings, now this step requires the aid of light hands! Carefully unroll the sponge and spread with the filling, then scatter with grated orange zest and a handful of roughly chopped chocolate chips.
13. Stand for a few hours. 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!

Enjoy!

Miss Windsor x