



Choco-Orange Cake with Grand Marnier

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic
By: Cuisine l'Angélique

PORTIONS : 12
PREPARATION: 20 MINUTES
COOKING: 45 MINUTES

INGREDIENTS

- 235 g (1 2/3 cups) all-purpose flour *"La Merveilleuse"*
- 50 g (1/2 cup - 1 tbsp) cocoa
- 3.5 ml 3/4 tsp) baking powder
- 3.5 ml (3/4 tsp) baking soda
- A pinch of salt
- 3 large eggs
- 220 g (1 cup) cane sugar
- 135 g (2/3 cup) light olive oil
- 10 ml (2 tsp) vanilla
- 125 g (1/2 cup) plant-based milk substitute
- 125 g (1/2 cup) Grand Marnier

FOR THE FILLING

Mix 1

- 255 g (1 small package) of 'cream cheese'
 - 40 g (1/3 cup) icing sugar
 - 10 ml (2 tsp) orange zest
 - 5 ml (1 tsp) vanilla extract
- Beat all ingredients together, cover and let cool in the refrigerator.**

Mix 2

- 2 to 3 oranges, peeled and thinly sliced
 - 2 ounces Grand Marnier
- Mix together and leave to macerate in the refrigerator, in an airtight container, for a minimum of 4 hours.**

Mix 3

- Double the recipe for chocolate icing

PREPARATION

1. Preheat the oven to 350 °F (180 °C). Oil and flour a 9-inch (23 cm) hinged pan.
2. In a bowl, combine dry ingredients: flour, cocoa, baking powder, baking soda and salt.



TIP

* For the "cream cheese" here is a dairy-free substitute that I find really delicious: Original Creamy Sheese. Several other brands are on the market for those on a dairy-free diet. However, if you should not exclude dairy products, you can use a traditional cream cheese and add 5 ml to 10 ml (1 to 2 tablespoons) of orange juice to the recipe to make your mixture more creamy.

NUTRITION FACTS

Per portion	470 Calories
Fat: 22 g	34 %
Saturated 4,5 g	
Trans 0,1 g	23 %
Polyunsaturated: 3 g	
Omega-6: 2,5 g	
Omega-3: 0,3 g	
Monounsaturated: 13 g	
Cholesterol: 50 mg	
Sodium: 75 mg	3 %
Carbohydrate: 57 g	19 %
Fibres: 4 g	16 %
Sugars: 31 g	
Protein: 7 g	
Vitamin A	4 %
Vitamin C	25 %
Calcium	6 %
Iron	20 %
Copper	30 %
Magnesium	35 %
Manganese	50 %
Zinc	20 %

3. In a large bowl, using an electric mixer, beat the eggs and gradually add the sugar. Beat until creamy and smooth (about two minutes). Then add the oil and vanilla and beat well.
4. Add half the flour mixture, beat well. Then add the plant-based milk substitute and Grand Marnier, beat and finish with the rest of the flour mixture. Beat until mixture thickens (about a minute).
5. Pour the mixture into the pan and bake on the centre rack of the oven for 45 to 50 minutes, or until a toothpick inserted in the centre comes out clean.
6. Let rest for 5 minutes, unmould and let cool on a wire rack.

For the cake assembly:

1. Remove oranges from mixture 2. Set aside. In a small saucepan, bring the liquid to a boil with 5 ml (1 tsp) of cornstarch. Whisk continuously until thickened. Set this Grand Marnier coulis aside.
2. Cut the cake to get 3 layers.
3. On the first layer, spread half the cream cheese mixture (mix 1) and cover with half the oranges.
4. On the second layer, spread the Grand Marnier coulis, then the rest of the cream cheese mixture and oranges.
5. Place the top layer of cake on top and glaze it completely with the chocolate icing.
6. Decorate as desired, cover and refrigerate.

Enjoy your meal!