



Chocolate Naartjie Cake

Recipe by Zola Nene

Serves: 6-8

Cooking: 45min

Difficulty: Easy

Ingredients :

- 375g seedless naartjies
- 4 eggs
- 200g Selati castor snow
- 1 tsp baking powder
- 150g cake flour
- 50g ground almonds
- 50g Cocoa Powder

For the frosting:

- 4 cups Selati icing Snow
- 1/3 cup cocoa powder
- 1/4 cup naartjie juice
- 1 naartjie, zested

Methods :

- Place whole naartjies into a pot, cover with cold water and simmer for 30 minutes or until the naartjies are soft.

- Remove naartjies from the water, then blend until smooth.
- Preheat oven to 180 C and grease a 20cm cake tin
- In a large bowl, whisk together eggs and sugar until pale.
- Stir in the naartjie puree, then fold in the baking powder, ground almonds, castor sugar and cocoa powder until just combined.
- Pour into the tin, then bake cake for about an hour, checking after 45 minutes with a skewer to see if cooked through.
- Once cooked, allow cake to cool completely in the tin.
- Place the icing sugar, cocoa and water into a pot, then stir over low heat until melted, set aside to cool before topping the cake and sprinkling with naartjie zest.