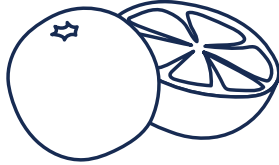# Chocolate Orange Pumpkins Recipe

Follow the steps below to make some chocolate orange cakes with a Halloween twist! Get creative and carve the spookiest faces you can imagine, then back them for a scarily good treat!

Ingredients:

- 4 large oranges
- 7 tbsp self-raising flour
- 5 tbsp caster sugar
- 1 tbsp cocoa powder
- 3 tbsp sunflower oil
- 1 medium egg

Recipe adapted from Tesco Real Food.

Method:

Step 1: Slice the top off of one orange and set it aside - this will be your pumpkin lid! Hold the orange over a bowl and carefully run a knife around the inside to loosen the flesh. Make sure to ask for help from an adult when handling a knife or any kind of sharp object.

Step 2: Use a spoon to scoop out the remainder of the inside of the orange. It should be empty and ready to fill with delicious cake mixture.

Step 3: Carefully cut a face of your choice into the orange skin. You could try a zigzag mouth with triangle eyes for a classic Halloween pumpkin look or let your imagination run wild! Make sure to put the cut-out pieces back in to stop the cake mix from leaking out of the sides.

Step 4: Wrap your orange in cling film to keep everything in place but keep the top open. Repeat the steps with the remainder of your oranges. Make sure to keep the juice to one side for the next step.

Step 5: In a bowl, mix together your chocolate cake ingredients (self-raising flour, caster sugar, cocoa powder, sunflower oil and egg) along with 1 tbsp of the orange juice you collected earlier. Whisk all of the ingredients until smooth.

Step 6: Spoon around 50g of the cake mixture into each orange, which should fill them halfway. Place an orange on a microwave-safe plate and microwave for 2 minutes at 700W. The cake might puff up and peek out of the top but that's all part of the fun!

Step 7: Carefully remove the cling film and let your orange cake cool down for a couple of minutes. Take out the face pieces and pop the orange lid back on top and there you have it!