Chocolate Marmalade Cake

125g butter
100g dark chocolate
150g marmalade
150g caster sugar
2 large beaten eggs
150g self raising flour

Melt butter in a heavy bottomed saucepan.
When nearly melted ass dark chocolate & remove from heat.
Stir until chocolate has melted & is smooth.
Then add marmalade, caster sugar & eggs.
Stir until mixed then add flour.
Place in a 20cm greased & floured tin & bake at 180 degrees for 50 minutes.