

Jaffa Cakes



Ingredients & Prep

60 g Icing sugar
40 g Butter unsalted soft
30 g Self-raising flour
30 g Ground almonds
2 Egg white beaten to meringue
1/2 tsp Orange zest, finely grated
1 pinch Salt

Orange Jelly

120 ml Water
100 ml Freshly squeezed Orange juice
60 g Caster sugar
1 Orange peel
3 Gelatin leaves

Chocolate Coating

120 g Dark or Milk chocolate

Suggestion & Tips

Cakes will last for 2 days in an air tight container, best eaten the same day.

The reason this is listed as under meat is the gelatin. For vegetarians change Gelatin to Agar Agar.

See Vegan friendly version.

Recipe By Munch Master

Ref: 635

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Meat

No of Portions: 12

Method

Step 1 - First make the orange jelly by placing orange juice, water, sugar & orange peel in a saucepan bring to a simmer & reduce liquid by half to a thin syrup then take off the heat.

Step 2 - In the meantime place gelatine in cold water to soak for 5 mins to soften, drain off excess water, then add in the jelly syrup & mix until dissolved off the heat.

Step 3 - Line a tray or tin with cling film, pour in jelly syrup. Pour in the syrup to about 3 to 4 mm deep, allow to cool then place in the fridge to set.

Step 4 - Pre-heat oven to 180°C fan.

Step 5 - Next make the cake bases, in a bowl add beat the butter with the icing sugar until fluffy using an electric hand mixer or food mixer, then fold in the flour, salt, orange zest & ground almonds until all combined, lastly & carefully fold in meringue, then using a greased non-stick mini tart/mince pie tin/tray place about a good tbsp of batter in each compartment, then bake for about 10 mins or until light golden brown, remove & allow to go cold.

Step 6 - Place chocolate of choice in a bowl (glass is best) & place over a saucepan of simmering water to gently melt, set aside until it starts to thicken.

Step 7 - Remove cakes from the tin, then cut orange jelly into discs using a 4 cm pastry cutter, place an orange jelly disc on top of each cake, then using either a pastry brush to dab on or use a tsp cover the top with the chocolate, then allow to cool & set.