



# Jaffa cakes

40'  
Hands on

6-8 hours'  
Hands off

10'  
Cook Time

12  
Portion(s)

2  
Difficulty



## Ingredients

For the orange jelly

- 30 g gelatin powder
- 250 g orange juice, freshly squeezed
- 10 g granulated sugar

For the cakes

- butter, for the pan
- 1 egg, medium
- 1 egg yolk
- 25 g granulated sugar
- 25 g self-rising flour

For the coating

- 200 g chocolate couverture, finely chopped

## Method

For the orange jelly

- In a [saucepan](#), mix the gelatin with 125 g orange juice.
- Leave it into the juice for 10 minutes, until it rises.
- Heat the mixture over low heat by adding the sugar, too.
- When the gelatin melts, remove from the heat, and add the remaining orange juice.
- Pour the mixture in a small [baking pan](#), so that the gelatin mixture is 2-3 mm thick, and refrigerate it. Ideally, you should leave it there overnight.
- When the jelly has thickened well, dip the bottom of the baking pan into hot water for a while, and flip it over a platter.
- Refrigerate the platter until needed.

For the cakes

- Preheat the oven to 160°C (320° F) set to fan.
- Butter a [12-cup muffin pan](#).
- In a mixer's bowl beat the egg with the yolk and the sugar, for 4-5 minutes.
- When the mixture is fluffy, add the flour and mix until there is a smooth dough. Then, divide it among the muffin cups.
- Bake the cakes for 7-9 minutes, remove from the oven, and place the muffin pan on a [rack](#) to cool.
- When the cakes are completely cool, take them out of the cups.

To assemble

- Melt the chocolate in a bain-marie or in the microwave, and let it slightly cool.
- Cut the orange jelly into 12 circles, using [4-5 cm round cookie cutters](#).
- Put a jelly circle on top of each cake, and cover with the melted chocolate.
- Follow the same process for all of the cakes. Attention! The chocolate has to be quite warm.
- Serve.

## Διατροφικός πίνακας

Nutrition information per portion

143 Calories (kcal)	6.7 Total Fat (g)	3.7 Saturated Fat (g)	15.0 Total Carbs (g)
7%	10%	19%	6%
13.0 Sugars (g)	4.6 Protein (g)	1.4 Fibre (g)	0.04 Sodium (g)
14%	9%	6%	1%