



Giant Jaffa cake

30'
Hands on

30'
Cook Time

8-10
Portion(s)

2
Difficulty



Ingredients

For the jam

- 20 g gelatin sheets
- 500 g orange juice
- 50 g granulated sugar

For the cake

- 200 g butter, at room temperature
- 200 g granulated sugar
- 200 g all-purpose flour
- 4 eggs, medium
- 1 teaspoon(s) [vanilla extract](#)
- 1 teaspoon(s) baking powder
- 1 pinch salt

For the coating

- 200 g chocolate couverture 65%, cut into pieces
- 200 g chocolate couverture 65%, finely chopped

Method

For the jam

- Put the gelatin sheets into a bowl and add ice-cold water. Set them aside for 3-4 minutes to soften.
- In a [saucepan](#) add 100 g of the orange juice, the sugar, and transfer over medium heat to come to a boil.
- Drain the gelatin sheets well and add them to the saucepan with the rest of the ingredients. Remove from the heat and stir well until they melt. Add the rest of the juice in batches, and stir.
- In a 24 cm [frying pan](#), spread some plastic wrap and add the mixture inside. Refrigerate to chill and stabilize.

For the cake

- Preheat the oven 160° C (320° F) set to fan.
- In a mixer's bowl add the butter, the sugar, and beat with the whisk attachment at high speed for 4-5 minutes, until fluffy.
- Add 1 tablespoon of the flour and then, add the eggs one by one. Wait for each one to be incorporated before adding the next.
- Add the vanilla, the flour mixed with the baking powder, salt, and beat for 8-10 seconds until the ingredients are homogenized.
- Transfer to a buttered [27 cm springform](#) pan and bake for 25-30 minutes.
- Let it cool well.

For the coating

- Cut the chocolate into pieces and melt it in a bain-marie.
- Remove from the heat and add the finely chopped chocolate. Stir well until it melts.
- Let it cool well.

To assemble

- Spread the jam over the cake and transfer it to a baking pan with a rack.
- Pour over the melted chocolate so that the whole surface of the cake is covered.
- Allow 2-3 minutes for it to stabilize, and serve.

Διατροφικός πίνακας

Nutrition information per portion

638 Calories (kcal)	38.0 Total Fat (g)	23.0 Saturated Fat (g)	61.0 Total Carbs (g)
32%	54%	115%	23%
40.0 Sugars (g)	11.0 Protein (g)	3.6 Fibre (g)	0.33 Sodium (g)
44%	22%	14%	6%