



## JERNEJ KITCHEN

### JAFFA CAKES

*Jaffa Cake is a beautiful recipe for well-known chocolate-orange cakes that we all adore. Follow a few tricks and tips for the best homemade treats.*

MAKES	18	CAKES
PREPARATION:	30	MINUTES
REST:	40	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	80	MINUTES

#### ORANGE FILLING

- 1 tbsp (10g) unflavored gelatine powder
- 3 tbsp cold water (for gelatine)
- 150 g (3/4 cup) sugar
- 3 bio orange peels
- 60 ml (1/4 cup) water
- 180 ml (2/3 cup) freshly squeezed orange juice
- 1 tsp lemon juice, freshly squeezed

#### CAKES

- 1/4 tsp vanilla paste
- 1 medium egg
- 50 g (1/4 cup) sugar
- 1/2 tsp freshly grated orange zest
- 45 g (1/3 cup) all-purpose flour
- 1/2 tsp baking powder

#### CHOCOLATE COATING

- 200 g (7 ounces) semi-sweet chocolate
- 1 tsp canola oil

#### GELATINE AND PREPARATION

Stir to combine the gelatine powder and cold water in a small bowl. Set aside for 10 minutes. Grease a paper towel with a tiny bit of canola oil and grease a 20 cm x 30 cm (8-inch x 12-inch) baking sheet. Line a separate, large baking sheet with parchment paper. Place a rack in the middle of the oven, then preheat it to 180 °C / 350 °F. Line a large baking sheet with parchment paper.

#### ORANGE FILLING

Add sugar, orange peel, and water to a saucepan. Place over high heat and bring to a boil. Lower the heat to medium and cook for 3 - 4 minutes or until the thermometer inserted at the center of the mixture registers 113 °C - 115 °C or 235 °F - 239 °F. Then add the freshly squeezed orange juice and whisk to combine the sugar and juice. Cook for a minute, remove from the heat, and carefully remove the orange peels. Stir in the gelatine mixture and lemon juice. Stir using a whisk until the gelatine melts into the mix and combines. Pour the orange mixture onto the prepared greased baking sheet. Place in the fridge on an even surface for 30 - 45 minutes.

#### CAKES

Beat the vanilla paste, egg, sugar, and grated orange zest in a bowl. Using an electric mixer, mix for 3 - 5 minutes to get a pale mixture tripled in size. Then, using a spatula, gently stir in the flour and baking powder until combined. Transfer the mixture into a piping bag fitted with a round 0.5 cm (0.2-inch) tip. Pipe cookies (approx. 3-4 cm or 1.2 - 1.5-inches in diameter) onto the lined baking sheet. You should get 18

## TOOLS AND EQUIPEMENT

bowl  
paper towels  
20 cm x 30 cm (8-inch x 12-inch) baking sheet  
large baking sheet  
parchment paper  
thermometer  
bowl  
electric mixer  
spatula  
pastry bag with round tip  
toothpick

cookies.

### BAKE

Place the baking sheet with the cookies into the preheated oven. Bake for 10 - 12 minutes at 180 °C / 350 °F or until golden-brown on top. Remove the baked cakes from the oven and set them aside to cool.

### JAFFA CAKES

Cut eighteen 5 cm (2-inch) circles from the set orange jelly. Transfer each circle to the center of the baked and cooled cake using a knife. Melt the chocolate in a microwave or a bowl over a pot filled with boiling water. Insert a toothpick from behind each cake and through the center of the orange jelly. Dip the front of the cake into melted chocolate and transfer it to a wire rack to cool at room temperature.

### TIP

Optionally check the melted chocolate before coating. The temperature should be 30 °C - 32 °C or 86 °F - 90 °C.