



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

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

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.