

Jaffa Cake Tray Bake

Makes up to 24 pieces
Hands-on Time 30 minutes
Chilling Time +4 hours
Baking Time 15 minutes

Ingredients

- 4 large oranges
- 2 lemons
- 8 tsp powdered gelatine (2 Dr. Oetker sachets)
- 225g caster sugar (divided)
- 80g unsalted butter (plus extra for greasing)
- 4 medium eggs
- 125g self-raising flour
- 50g apricot jam
- 200g chocolate (minimum 54%)
- Pinch of fine salt

Equipment

- 25cm x 20cm deep-sided tin (brownie tin)
- Clingfilm
- Fine grater
- Plate
- Knife
- Juicer
- Measuring jug
- Saucepan
- Spatula
- Scissors
- Baking parchment
- Microwaveable bowl
- Microwave
- Mixing bowl
- Electric whisk
- Sieve
- Wire rack
- Pastry brush
- Palette knife

Method

1. Make the jelly layer

- Line the tin with clingfilm, pressing it into the corners.
- Grate the zest of one orange over a plate. Juice the oranges and lemons to yield 400ml (top up with water if needed).
- Heat half the juice, gelatine, and 100g sugar in a saucepan until dissolved (do not boil). Stir in the zest and remaining juice.
- Pour into the tin and chill for 2 hours or overnight until set.

2. Bake the sponge

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4. Grease and line the tin with parchment.
- Melt 50g butter in the microwave in 10-second bursts.

- Whisk the eggs and 125g sugar for 5 minutes until light and voluminous. Fold in the flour, then the melted butter.
- Pour into the tin, level, and bake for 15 minutes. Cool in the tin for 15 minutes, then transfer to a wire rack.

3. Assemble the cake

- Microwave the apricot jam for 10-second bursts until melted. Brush over the sponge.
- Place the sponge, jam-side down, onto the set jelly. Trim any excess jelly. Flip the sponge jelly-side up.
- Melt the chocolate in the microwave in 30-second bursts. Stir in 30g butter and a pinch of salt. Beat until thickened.
- Spread the chocolate over the jelly. Score a grid into the chocolate for portioning.
- Let the chocolate set at room temperature (or chill if serving later).

Enjoy!