

Jaffa Cake Trifle Cake

Serves 16 (up to)
Hands-on Time 45 minutes
Chilling Time +12 hours
Baking Time 30 minutes

Ingredients

- Flavourless oil (for greasing)
- 4 large oranges
- 2 lemons
- 320g plus 1 tbsp caster sugar
- 8 tsp powdered gelatine (2 Dr. Oetker Gelatine Sachets)
- 100g unsalted butter (plus extra for greasing)
- 4 medium eggs
- 150g self-raising flour
- 4 medium egg yolks
- 30g cornflour
- 30g cocoa powder
- 300ml full-fat milk
- 500ml double cream
- 75g chocolate (minimum 54% cocoa solids)
- 1 tsp vanilla essence
- 2 tbsp icing sugar
- 100ml recently boiled water
- ¼ tsp orange flavouring or orange blossom water

Equipment

- 15-17cm bowl
- Fine grater
- Large saucepan
- Knife
- Juicer
- Measuring jug
- Spatula
- Scissors
- Baking parchment
- 20cm loose-bottom cake tin
- Microwaveable bowl
- Microwave
- Mixing bowl
- Electric whisk
- Sieve
- Wire rack
- Whisk
- Small bowl
- Teaspoon
- Palette knife

Method

1. Make the Orange Jelly

- Grease a 15-17cm bowl with oil.
- Grate the zest of the oranges and lemons into a large saucepan.
- Juice the oranges and lemons to yield 400ml of juice (top up with water if needed).
- Add the juice, 100g of sugar, and gelatine to the saucepan. Heat over medium heat, stirring until the sugar and gelatine dissolve. Do not boil.
- Pour the mixture into the greased bowl and let it cool. Refrigerate for at least 6 hours or overnight to set.

2. Make the Sponge Cake

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Line a 20cm cake tin with parchment and grease with butter.
- Melt 100g of butter in the microwave in 10-second bursts.
- In a mixing bowl, whisk 150g of sugar and 4 whole eggs on high speed for 5 minutes until light and voluminous.
- Sieve the flour into the mixture and fold gently. Add the melted butter and fold again.
- Pour the batter into the tin, level the top, and tap to remove air bubbles.
- Bake for 30 minutes. Cool in the tin for 15 minutes, then transfer to a wire rack.

3. Make the Chocolate Custard

- In a mixing bowl, whisk the egg yolks, 70g of sugar, cornflour, and cocoa powder into a thick paste.
- In a saucepan, heat the milk, 200ml of cream, 50g of chocolate, and vanilla essence until steaming (not boiling).
- Slowly pour the hot mixture into the cocoa paste, whisking continuously.
- Return the mixture to the saucepan and heat until it thickens into a custard. Transfer to a bowl and let it cool.

4. Prepare the Orange Syrup

- Mix the boiled water, 1 tbsp of sugar, and orange flavouring in a small bowl until the sugar dissolves.

5. Assemble the Cake

- Place the sponge on a serving plate. Use a bowl to mark a circle on the cake and cut out a shallow nest for the jelly.
- Drizzle the orange syrup over the exposed sponge.
- Unmould the jelly and place it in the nest.
- Spread the chocolate custard over the jelly, smoothing the top and sides.
- Whip the remaining 300ml of cream with icing sugar until stiff. Spread over the custard.
- Grate the remaining chocolate over the cream.

Enjoy!