Jaffa Cakes

Makes 16
Hands-on Time 20 minutes (plus cooling)
Baking Time 10 minutes

Ingredients
- 175ml orange juice (with bits)
- 60g apricot jam
- 3 tsp powdered gelatine
- 15g unsalted butter (plus extra for greasing)
- 70g self-raising flour (plus extra for dusting)
- 2 large eggs
- 60g caster sugar
- 150g chocolate (minimum 54%)
- 30ml oil (recommended olive oil)

Equipment
- Loaf tin
- Clingfilm
- Saucepan
- Spatula
- 2x12 cup shallow cupcake/bun pans
- Microwaveable bowl
- Microwave
- Mixing bowl
- Electric whisk
- Sieve
- Wire rack
- 4cm circular cutter or piping tip (measured at base)
- Spoon

Method

1. Make the jelly layer
- Line the tin with clingfilm, pressing it into the corners.
- Heat juice, jam, and gelatine, in a saucepan until dissolved (do not boil). 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 the pans with butter and dust with flour
- Melt 15g butter in the microwave in 10-second bursts.
- Whisk the eggs and sugar for 5 minutes until light and voluminous. Fold in the sieved 70g flour, then the melted butter.
- Pour into the pans and bake for 10 minutes. Cool in the tin for 15 minutes, then transfer to a wire rack.

3. Assemble the cake
- Remove the jelly layer from the fridge and bring to room temperature.
- Cut out the jelly into discs using the bottom of a piping nozzle or circular cutter.
- Place the discs on top of the sponges.
- Melt the chocolate in the microwave in 30-second bursts, stirring each time. Stir in the oil until combined and cooled slightly.
- Spoon the chocolate over the jelly sponge tops. Leave to set at room temperature (or chill if serving later). Enjoy!