



Recipe created by
Jemma Webster
@JemmaLoi

ORANGE FLOWER BISCUITS

Makes

20

Time

25
mins

Level

MEDIUM

Kcal

27
per portion

You will need

Zest of one Jaffa orange
Jaffa orange segments for decoration
120g plain flour
2 tbsp butter
2 tbsp sugar
1/3 tsp baking powder
Edible flowers (I used rose petal and pansies)
2 tbsp juice of fresh Jaffa oranges

TELL THEM IT'S
#JAFFAJOY
FOR TEA

Our step by step guide

Step 1

Preheat oven to 180°C and line a tray with baking parchment

Step 2

Cream together the butter and sugar, then slowly mix in the remaining ingredients

Step 3

Lightly flour the surface and thinly roll out your biscuit mix. Using a small circular cutter, cut your biscuits out and lay on the baking tray. Repeat the process until you have used all your dough

Step 4

Top each biscuit with edible flowers and orange segments and bake in the oven for 10-15 minutes, until they are golden brown

Step 5

Stick the kettle on and enjoy!

Share your #jaffajoy today



@JaffaFruit



@lovejaffacitrus



@lovejaffa