



ORANGE FRIDGE COOKIES

Makes

30

Time

23
mins

Level

SIMPLE

Kcal

90
per portion

You will need

2 x Jaffa Orange
1/4 x TSP Salt
2 x TSP Baking Powder
1 x TSP Vanilla Essence
1 x Large Egg
200g Plain Flour
200g Caster Sugar
150g Softened Butter
100g Chocolate

Our step by step guide

- Step 1**
Preheat the oven to 200°C
- Step 2**
Zest the Jaffa Oranges
- Step 3**
Sift the flour, salt and baking powder into a large mixing bowl
- Step 4**
In a separate bowl, cream together the butter and sugar until light and fluffy
- Step 5**
Beat the egg and stir into the mixture with the vanilla essence and Jaffa orange zest
- Step 6**
Pour in the flour mixture and mix all the ingredients together until it forms a dough
- Step 7**
On a lightly floured surface, roll the dough into a long sausage shape, then wrap in either foil or cling film, and chill in the fridge for an hour, until firm
- Step 8**
Take the dough out and cut off the amount of mixture you want to use – it will keep in the fridge for up to 10 days
- Step 9**
Roll the mix into as many small balls as it will make, then roll out into round biscuit shapes and place on a greased baking tray
- Step 10**
Cook for 7 to 8 minutes until golden
- Step 11**
Leave to cool on a wire rack
- Step 12**
Melt the chocolate in a bowl over a pan of simmering water
- Step 13**
Remove the chocolate from the heat, then decorate the cookies
- Step 14**
Enjoy!

PUT SOME
#JAFFAJOY
IN YOUR BELLY

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