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ORANGE, MAPLE SYRUP AND PISTACHIO CAKE

Makes

12

servings

Time

1

hour

Level

MEDIUM

Kcal

91

per portion

You will need

2 Jaffa Oranges, peeled and sliced into rounds
75ml orange juice
175g unsalted butter
175g caster sugar
175g self raising flour
1 tsp baking powder
3 eggs
60ml maple syrup

Our step by step guide

Step 1

Grease and line a round baking tin and Preheat oven to 200°C (180°C fan) or gas mark 4

Step 2

Marinate the slices of oranges in the maple syrup whilst you make the batter

Step 3

Cream together the butter and sugar until light and fluffy

Step 4

Add the orange juice to the butter and sugar and cream together for a further minute or so - the mixture may curdle a bit but will be OK once the flour is added

Step 5

Sieve the flour and baking powder together

Step 6

Add one egg at a time with a tablespoon of flour to the butter/sugar mixture

Step 7

Whisk well, add another egg, repeat until all eggs added

Our step by step guide

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Step 8

Fold in the rest of the flour

Step 9

Place the orange pieces in a pattern (one in the middle, the rest on the outside) on the base of the baking tin and pour the batter over them

Step 10

Bake for about 30 minutes (Use a cake skewer to test the cake. It should come out clean)

Step 11

Allow the cake to cool slightly before putting a plate on the top and flipping over to reveal the cake with the orange decoration on the top.

Step 12

Decorate with the pistachios and enjoy!

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