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BLUEBERRY AND ORANGE BAKE

Makes

12

Time

50
mins

Level

MEDIUM

Kcal

100
per portion

You will need

The juice and zest of one Jaffa orange
150g self raising flour
50g ground almonds
1 large egg
400ml milk
1 tsp baking powder
1 tbsp coconut oil
150g blueberries
2 tbsp coconut sugar

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Our step by step guide

Step 1

Preheat oven to 160°C and line a square baking tin with parchment

Step 2

In a large mixing bowl combine the flour, ground almonds, egg, milk, baking powder, orange juice and zest and coconut sugar

Step 3

Pour into the tray and make sure it is level with the back of a wooden spoon

Step 4

Scatter your blueberries over the top and bake in the centre of the oven for 15-20 minutes

Step 5

Leave to cool, then cut into squares and dust with icing sugar

Step 6

Enjoy!

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