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## CHOCOLATE AND ORANGE WAFFLES

Makes

4

Time

25  
mins

Level

SIMPLE

Kcal

271  
per portion

### You will need

A waffle grill

The juice and zest of one Jaffa orange  
A handful of good quality chocolate drops, orange slices  
and blueberries to serve  
240g plain flour  
3 tsp baking powder  
2 large eggs  
140g butter  
1 tbsp coconut sugar  
300ml milk  
1 tsp vanilla essence

### Our step by step guide

#### Step 1

Preheat your waffle grill

#### Step 2

Beat 2 eggs until light and fluffy. Fold in the flour, baking powder, butter, coconut sugar, milk, juice and zest of one orange and vanilla essence and mix until smooth

#### Step 3

Pour into your waffle grill and be very careful not to over fill. You need less than you think

#### Step 4

Once cooked, serve warm with fresh blueberries, orange segments and a scatter of chocolate drops!

#### Step 5

Enjoy!

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