



## JAFFA FINANCIERS

by Manon Lagreve

Makes

12

Time

1.5  
hours

Level

Simple

Kcal

276  
per portion

### You will need

Ingredients

- The zest of one Jaffa orange.
- 80g of grounded almonds.
- 60g of plain flour.
- 100g of melted salted butter.
- 150g of caster sugar.
- 4 egg whites.

For the candied Oranges.

- Use the peel of the Jaffa Orange you zested.
- 100g of caster sugar.
- 200g of royal icing sugar

### Our step by step guide

Step 1

Make the financiers batter: Mix all of the ingredients together in a bowl. Then zest the orange and add to the batter.

Step 2

Gently pour the batter into some mini moulds (can be round or rectangles) to 3/4 full and bake for 12 minutes at 180C fan oven.

Step 3

Candy the Orange: Thinly slice the orange peel and quarter it. In a pan, add the 100g of caster sugar and 100g of water and put under medium heat. Add the oranges quarter and leave this to cook for 30 minutes, until the orange peel is translucent. Remove from its syrup and leave to set for 30 min.

Step 4

Decorate the Financiers: Add 2 /3 tbsp of water the 200g of royal icing sugar to make the icing. Pour on top of the Financiers and topped with the candied oranges.

Step 5

Enjoy!

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IN YOUR BELLY

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