



GLUTEN FREE JAFFA ORANGE CAKE

Makes

8

servings

Time

1 1/2

hours

Level

Medium

Kcal

201

per portion

You will need

For the sponge:

- Finely grated zest and juice of 1 Jaffa orange
- 250g unsalted butter, softened
- 225g golden caster sugar
- 4 medium free range eggs at room temperature, beaten
- 250g ground almonds
- 60g polenta
- 2 teaspoons baking powder (gluten free)

For the orange soaking syrup

- 3 tablespoons golden caster sugar
 - 1 tablespoon toasted flaked almonds, to finish
- 1 x 20.5cm spring clip tin, greased with butter and base lined

THIS IS WHAT
#JAFFAJOY
LOOKS LIKE

Our step by step guide

Step 1

Heat your oven to 180 oC. Put the soft butter and orange zest into a mixing bowl. Beat well with a wooden spoon or electric mixer until creamy. Gradually beat in the sugar a couple of tablespoons at a time, then continue beating for 1-2 minutes until the mixture is light and fluffy. Scrape down the sides of the bowl before gradually adding the eggs, a tablespoon at a time, beating well after each addition.

Step 2

Sift the ground almonds, polenta and baking powder into the bowl and add 1 tablespoon of the Jaffa orange juice (save the remaining juice for the orange soaking syrup). Gently fold in with a large metal spoon or plastic spatula. Spoon the mixture into the prepared tin and spread evenly. Bake in the heated oven for about 50 minutes until the sponge is golden and springs back when gently pressed in the middle.

Step 3

Whilst the sponge is baking, make the orange soaking syrup. Put 5 tablespoons of the saved Jaffa orange juice and the caster sugar into a small pan. Heat gently until the sugar has completely dissolved, then simmer for a couple of minutes to make a light syrup. Keep warm.

Step 4

As soon as the cake is ready, set it in the tin on a wire rack. Prick the cake all over with a wooden cocktail stick, then spoon the warm syrup over the hot sponge. Scatter almonds over the cake, then leave until cold.

Step 5

Run a round-bladed knife around the inside of the tin and carefully unmould the cake. Serve the same or next day with thick plain yoghurt or crème fraiche.

Step 6

Enjoy!

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