



# JAFFA ORANGE - CRANBERRY FRUIT BARS

Makes

18

Time

165  
Minutes

Level

SIMPLE

Kcal

206  
per portion

## Our step-by-step guide

### Step 1

To prepare crust: Combine 96g of chopped nuts, whole-wheat flour, all-purpose flour, sugar, and salt in a blender; blend until the nuts are finely ground. Add butter and blend again until well incorporated.

### Step 2

Whisk egg, oil, 1 tsp vanilla and almond extract in a small bowl. Add the mixture to the blender and process, scraping down the sides, if necessary, until the mixture begins to clump, 30 to 45 seconds (it will look crumbly). Measure out 64g of the mixture and combine in a bowl with the remaining 32g of chopped nuts. Set aside for the topping.

### Step 3

Preheat oven to 200°C and generously coat a 9-by-13-inch baking tray with cooking spray.

### Step 4

To prepare fruit filling & assemble bars: Combine 300g of cranberries, orange juice, sugar and Cornstarch in a large saucepan. Bring to a simmer over medium heat, stirring constantly, until the mixture is very thick, 4 to 5 minutes. (It may take up to 10 minutes to get a thick result if you start with frozen fruit.) Stir in the remaining 200g of cranberries, orange zest and 1 tsp vanilla extract.

### Step 5

Transfer the dough to the prepared baking dish. Spread evenly and press firmly into the bottom to form a crust. Spread the fruit filling over the crust. Sprinkle the reserved topping over the filling.

### Step 6

Bake the bars for 15mins. Reduce oven temperature to 170°C and bake until the crust and topping are lightly brown for 25 to 30 minutes more. Let the bars cool completely for 1.5 hours before cutting into bars.

### Step 7

Enjoy!

## You will need

- 2 x Jaffa Oranges (1 Juiced and zested, 1 segmented)
- 1 x Large Egg
- 500g Cranberries (fresh or frozen)
- 160g Sugar
- 128g Chopped Nuts (walnuts, pecans, almonds, hazelnuts)
- 96g Extra Fine Flour
- 96g All-purpose Flour
- 40g Cornstarch
- 4 x TBSP Unsalted Butter (cut into small pieces)
- 2 x TBSP Canola Oil
- 2 x TSP Vanilla extract
- ½ x TSP Salt
- ¼ TSP Almond Extract

PUT SOME  
#JAFFAJOY  
IN YOUR BELLY

Share your #jaffajoy today



@JaffaFruit



@lovejaffacitrus



@lovejaffa