



JAFFA COOKIES IN A JAR

Makes

12

Time

20
minutes

Level

Simple

Kcal

130
per portion

Our step-by-step guide

To make up the jar:

Step 1

Layer all the dry ingredients in a jar.

Step 2

Seal the jar and decorate with a slice of dried Jaffa Easy Peeler ready to gift to a loved one.

To make up the cookies:

Step 1

Pre-heat oven to 190°C.

Step 2

Pour all the ingredients from the jar into a mixing bowl.

Step 3

Add 90g of melted unsalted butter and 1 egg.

Step 4

Mix together, if the cookie dough is a little dry add a splash of freshly squeezed Jaffa Orange juice. If the cookie mixture is too sticky to roll into a ball, you can add a little flour.

Step 5

Roll mixture into 12 golf ball sized balls and place on a baking sheet.

Step 6

Cook for 12-15 minutes until lightly golden. The cookies should still be soft to the touch.

Step 7

Allow to cool on a baking rack.

Step 8

Enjoy!

You will need

- 1 x Jaffa Easy Peeler (Zested)
- 1 x Egg
- 120g Plain Flour
- 100g Dried Cranberries
- 90g Melted Unsalted Butter
- 75g Caster Sugar
- 75g Oats
- 60g Brown Sugar
- ½ TSP Salt

USE THE HASHTAG
#JAFFAJOY

Share your #jaffajoy today



@JaffaFruit



@lovejaffacitrus



@lovejaffa



**ATTACH THE BELOW GIFT TAG
& GIVE YOUR LOVED ONES THE GIFT OF
#JAFFAJoy
THIS CHRITSMAS!**

Especially for you

 **ORANGE COOKIES IN A JAR**

Just add 90g melted unsalted butter and 1 egg.
Mix all ingredients together and divide into 12 golf ball sized balls.
Place on a baking tray and bake for 12-15 minutes in 190°C oven
Allow to cool and enjoy!

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