



JAFFA ORANGE GINGERBREAD BUNDT CAKE

Makes

12

Time

1.5
hours

Level

Simple

Kcal

480
per portion

Our step-by-step guide

Step 1

Preheat oven to 180C, then very lightly grease a large bundt tin.

Step 2

Using an electric whisk, beat the butter with the sugars for until well combined, fluffy and lighter in colour. Beat in the molasses until combined.

Step 3

Stir together the yoghurt, vanilla and milk, then fold into the butter mix. Stir to combine.

Step 4

In a separate bowl, gently fold together the flour, baking powder, orange zest and salt until just combined. Fold into the butter mix until just combined, then pour into the bundt tin, leaving a few inches at the top for it to rise.

Step 5

Bake in the oven for 55 minutes to one hour, or until a skewer comes out clean. Allow to cool completely.

Step 6

Once cooled, a small squeeze of orange juice to sieved icing sugar. Drop by drop, add enough water until you get the perfect consistency for pouring. Drizzle the icing over the cake. Serve decorated with sugared cranberries.

Step 7

Enjoy!

You will need

- 2 x Jaffa Juicy Oranges, zested
- 400g x Self-Raising Flour
- 300g x Butter of choice, softened
- 250g x Thick Yoghurt of choice
- 150g x Golden Caster Sugar
- 150g x Dark Brown Soft Sugar
- 170ml x Milk of choice
- 2 ½ TBSP x Molasses (or black treacle)
- 2 x TBSP Ground Ginger
- 1 x TBSP Ground Cinnamon
- 1 TSP x Vanilla
- 1 TSP x Baking Powder
- 1 x Large pinch Sea Salt

To Decorate:

- 1 x Jaffa Juicy Orange, juiced
- 1 x Small Splash of Water
- 100g x Icing Sugar

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