



JAFFA ORANGE DRIZZLE CAKE

Makes

12

Time

50
mins

Level

SIMPLE

Kcal

271
per portion

You will need

For The Cake

- 1 x Jaffa Juicy Orange (juiced, and zested)
- 3 x Large Eggs
- 1 ½ x TSP Baking Powder
- 200g Soft Butter
- 200g Caster Sugar
- 200g Self-Raising Flour

For The Drizzle

- 2 x Jaffa Juicy Oranges (juiced and sliced)
- 210g Icing Sugar

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Our step-by-step guide

Step 1

Preheat the oven to 180°C (160°C fan assisted.) While the oven is heating, line a cake tin with baking parchment.

Step 2

Measure all the ingredients for the cake into a bowl and beat until thoroughly mixed.

Step 3

Pour into the cake tin, level the surface and bake for 30-35 minutes.

Step 4

Leave to cool in the tin for 20 minutes before turning out of the tin. Allow to cool on a wire rack.

Step 5

Once the cake has cooled, make the drizzle by gradually adding Jaffa Juicy Orange Juice to the icing sugar. Add enough juice until you have a thick but drizzle-able consistency.

Step 6

Once you have drizzled icing over your cake, decorate with Jaffa Juicy Orange slices.

Step 7

Enjoy!

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