

## Mary Berry's Jaffa Cakes

Preparation Time 1-2 hours  
Cooking Time 30 mins to 1 hour

Makes 12

### Ingredients

#### For Jelly

1 x 135g packet orange **jelly**  
150ml/5fl oz boiling water  
1 small **orange**, finely grated zest only

#### For the sponge

unsalted **butter**, for greasing  
1 large free-range **egg**  
25g/1oz **caster sugar**  
25g/1oz **self-raising flour**, sifted

#### For the topping

180g/6¼oz plain **chocolate** (about 36% cocoa solids)

### Method

1. For the jelly, break the jelly into pieces and place in a small bowl. Pour over the boiling water and stir until the jelly is completely dissolved. Add the orange zest, then pour into a shallow 30x20cm/12x8in tray. Chill in the fridge for 1 hour, or until set.
2. Meanwhile, preheat the oven to 180C/160C Fan/Gas 4 and grease a 12-hole, shallow bun tin with butter.
3. For the sponge, whisk the egg and sugar together for 4-5 minutes until pale and fluffy, then gently fold in the flour. Fill each well in the bun tin three-quarters full (about a dessert spoonful per hole) and smooth the tops. Bake for 7-9 minutes, or until well risen and the top of the sponges spring back when lightly pressed. Leave to cool in the tray for a few minutes then finish cooling on a wire rack.
4. To assemble, break the chocolate into pieces then melt in a bowl set over a pan of gently simmering water. Remove the bowl from the heat and leave to cool and thicken slightly.
5. Turn the jelly out onto a sheet of non-stick baking parchment. Cut 12 discs from the orange jelly using a 5cm/2in round cutter. Sit one jelly disc on top of each sponge.
6. Spoon the melted chocolate over the jelly discs. Using the tips of the tines of a fork or a skewer, lightly press to create a criss-cross pattern on top of the chocolate, then leave to set completely. You may need to reheat the chocolate a little if it starts to set before you have finished all the jaffa cakes.

- For this recipe you will need a 5cm/2in round biscuit cutter, a 30x20cm/12x8in baking tray and a 12-hole shallow bun tin.

### Recipe Tips

- It's important to use the lower cocoa solids chocolate because stronger chocolate will overwhelm the orange flavours.
- It is better to use a bowl and an electric hand whisk to make the sponge because a freestanding mixer might struggle with such a small amount of cake batter.