



### IN THE KIT

**Bag 1:** 200g caster sugar

**Bag 2:** 175g plain flour,  
1 tsp baking powder

**Bag 3:** 30g ground almonds

**Bag 4:** 100g caster sugar

**Bag 5:** 60g granulated sugar

**Bag 6:** 50g dark chocolate chips

**Bag 7:** 100g icing sugar

2 x A4 baking paper  
Testing skewer

### YOU WILL NEED

205g (175g + 30g) unsalted butter  
(softened)

2 large oranges

3 medium eggs

### STORAGE

Store in an airtight container  
in a cool, dry place.



### VIDEO

Bakedin.co.uk/  
chocolate-orange-jaffa-loaf

### INGREDIENTS

Caster sugar, plain white flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), icing sugar (sugar, corn flour), granulated sugar, Belgian dark chocolate chips (sugar, cocoa mass, cocoa butter, emulsifier: **soy** lecithin, natural vanilla flavouring), **almonds (nuts)**, baking powder (raising agents: (sodium acid pyrophosphate, sodium bicarbonate, calcium phosphate), **wheat** flour (calcium, niacin, iron, thiamin)).

Nutritional info	Per 100g (as sold)
Energy kJ / kcal	1690kJ/399kcal
Fat	4.4 g
of which saturates	1.3g
Carbohydrates	85g
of which sugars	68g
Protein	3.7g
Salt	0.31g

Allergens: For allergens see ingredients in **bold**.

May contain: **milk**.

Best before: see sticker.

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or



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695g

# Chocolate Orange Jaffa Loaf

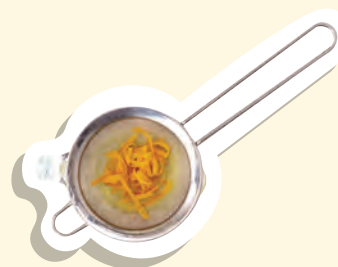




**1.** Use a peeler to peel vertical strips of orange zest from one of the oranges. Juice the peeled orange. Keep the peel and the juice to one side. Grease a loaf tin, and line with a piece of provided baking paper. Preheat the oven to 180°C/160°C Fan/Gas Mark 4.



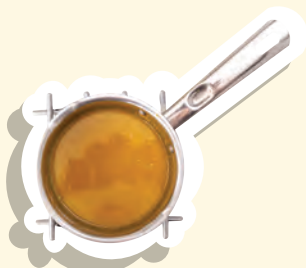
**2.** In a large bowl, mix together 175g of butter and the caster sugar (**bag 1**), until light and fluffy. Add the eggs, one at a time, mixing fully after each addition. Fold in the plain flour and baking powder (**bag 2**), ground almonds (**bag 3**), and 2 tbsp of orange juice from **step 1**. Reserve the remaining orange juice to use in **step 5**. Spoon the mixture into the tin and level out.



**3.** Bake for 40-55 minutes or until the provided skewer inserted into the middle of the cake comes out clean. Whilst the cake is baking, make the candied orange peel. Trimming any rough edges, cut the orange peel from **step 1** into short strips, 2mm wide. Boil 250ml of water in a small pan, and add the orange strips. Boil for 5 minutes, to reduce the bitterness of the peel. Pour the resulting orange water into a jug or bowl through a sieve, to catch the orange strips.



**4.** Rinse the orange strips, and drain. Using the same saucepan, add 150ml of the orange water, and the caster sugar (**bag 4**). Bring to the boil, add the orange strips and reduce the heat to a low simmer. Leave to simmer for 15 minutes. The liquid should be syrupy, and the orange strips softened.



**5.** Remove the orange strips from the syrup with a fork, and spread them out on the remaining piece of provided baking paper. Leave to cool completely. About 10 minutes before the cake is fully baked, make the orange drizzle. Zest and juice the second orange and add both zest and juice to a saucepan, with any remaining orange juice from **step 2**. Add the granulated sugar (**bag 5**) and bring the mixture to a boil.



**6.** Reduce the heat and let it simmer for 3 minutes, stirring occasionally. Remove from the heat and leave to one side. As soon as the cake is baked, use the skewer to poke lots of holes in the loaf, all the way to the bottom. Evenly pour over the drizzle. Leave to cool in the tin for 10 minutes, then carefully remove from the tin, and leave to cool completely on a wire rack.



**7.** Once the cake has cooled, make the chocolate glaze. In a small saucepan on a low heat, melt 30g of butter with the dark chocolate chips (**bag 6**) until smooth. Remove from the heat and add the icing sugar (**bag 7**), in three additions, alternating with 1 tsp of water. Beat well until smooth. Add additional water, 1 tsp at a time until the glaze is fluid enough to pour, but thick enough to hold its form.



**8.** Pour the chocolate glaze over the top of the loaf, letting it slightly drip down the edges of the cake. Top with the candied orange peel.

**Top tip!**

If your glaze begins to split, gradually add a little more water, and beat until smooth.