

## JAFFA CAKES

### INGREDIENTS

- 60g flour
- 35g Corn flour
- 2 tbsp Cocoa Powder
- 2 Large Oranges
- 40g of Sweetener
- 4 Eggs

MAKES 10 CAKES  
100KCAL PER CAKE

### METHOD

#### Wet bowl:

Separate eggs.

Whisk egg whites until fluffy.

Add the sweetener, whisk. Add egg yolks & juice from the oranges & mix well

#### Dry Bowl:

Mix the flour, corn flour, baking powder & Cocoa Powder, grated zest of the oranges

Fold in the dry to wet bowl (Do not whisk).

Add to 10 Bun Cases.

Bake in the oven 180c for 18 to 20 mins.

For the jelly layer using 10 silicone bun moulds add Hartley's sugar free orange jelly and set in fridge.

When done place on top of muffin and cover with chocolate sauce