



You will need

- 2 x Jaffa Juicy Orange
- 1 x Large Egg
- 2 x TSP Baking Powder
- 1 x TSP Vanilla Essence
- 1/4 x TSP Salt
- 200g Plain Flour
- 200g Caster Sugar
- 150g Softened Butter
- 100g Chocolate

Jaffa Orange Fridge Cookie

MAKES

30

TIME

23

MINUTES

LEVEL

Simple

CALORIES

90

PER PORTION

Our step-by-step guide

Step 1

Preheat the oven to 200°C

Step 2

Zest the Jaffa Juicy Oranges

Step 3

Sift the flour, salt and baking powder into a large mixing bowl

Step 4

In a separate bowl, cream together the butter and sugar until light and fluffy

Step 5

Beat the egg and stir into the mixture with the vanilla essence and Jaffa Juicy Orange zest

Step 6

Pour in the flour mixture and mix all the ingredients together until it forms a dough

Step 7

On a lightly floured surface, roll the dough into a long sausage shape, then wrap in either foil or cling film, and chill in the fridge for an hour, until firm

Step 8

Take the dough out and cut off the amount of mixture you want to use – it will keep in the fridge for up to 10 days

Step 9

Roll the mix into as many small balls as it will make, then roll out into round biscuit shapes and place on a greased baking tray

Step 10

Cook for 7 to 8 minutes until golden

Step 11

Leave to cool on a wire rack

Step 12

Melt the chocolate in a bowl over a pan of simmering water

Step 13

Remove the chocolate from the heat, then decorate the cookies

Step 14

Enjoy!



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