



CHOCOLATE ORANGE BROWNIES

Makes

9

Time

1
hour

Level

MEDIUM

Kcal

427
per portion

You will need

7 x Jaffa Oranges
4 x Large Eggs
200g Butter
200g Dark Chocolate
100g Dark Orange Chocolate
350g Caster Sugar
100g Plain Flour
50g Cocoa Powder

USE THE HASHTAG
#JAFFAJOY

Our step by step guide

Step 1

Heat oven to 180°C, line a brownie tin with baking parchment

Step 2

Zest one of the Jaffa Oranges

Step 3

Place the butter, dark chocolate and orange zest in a non-stick saucepan and very gently melt over a low heat, stirring every now and then, until smooth – take care not to overheat it. Leave to cool

Step 4

Whisk the eggs and sugar together until the mixture is pale, has doubled in volume and leaves a trail when the whisk is lifted

Step 5

Gently stir into the cooled chocolate mixture. Sift over the flour and cocoa, stir in, then add the chopped chocolate orange

Step 6

Slice the top off each Jaffa orange and scoop the inside out. Save the fruit to eat later. Spoon the brownie mixture into each Jaffa orange and place the top of the Jaffa orange back on top of the mixture

Step 7

Wrap tightly with foil and place in the oven, bake until the brownie is cooked through, roughly 35 minutes

Step 8

Enjoy!

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