



JAFFA ORANGE CHOCOLATE CHEESECAKE

Makes

12

Time

30
Minutes

Level

Simple

Kcal

487
Per portion

You will need

For the base

- 5 x TBSP Melted Butter
- 2 x TBSP Cacao Powder
- 1 x Pinch of Salt
- 150g gluten-free Chocolate Oat Biscuits

For the filling

- 5 X Jaffa Juicy Oranges (3 juiced, 2 zested)
- 5 x TBSP Maple Syrup
- 5 x TBSP Cacao Powder
- 2 x TBSP Coconut Oil
- 1 x TSP Vanilla Extract
- 300g Dark Chocolate
- 300g Silken Tofu (drained of water)
- 300g Cream Cheese

For the topping

- 2 x TBSP Butter (softened)
- 150ml of Plant Milk or Cream
- 100g Dark Chocolate (finely chopped)

To decorate

- 1 x Jaffa Sweet Red (sliced)
- 1 x Jaffa Juicy Orange (sliced)

Our step-by-step guide

Step 1

Make the base by bashing your biscuits to a crumb. Add to a bowl, then pour in the melted butter, then stir in the cacao and salt to combine. Press firmly down into the base of a silicone cake tin, then chill.

Step 2

To make the filling, blend all ingredients together until smooth and creamy. Spread and smooth over the base, then chill overnight. Remove from the mould (if this is tricky, you can pop it in the freezer for 20 minutes first.)

Step 3

Now, prepare your topping by melting the dark chocolate and milk in a Bain Marie or in the microwave, stirring smooth. Remove from the heat, then stir in the butter.

Step 4

Allow to come to room temperature, then pour over your cake, spreading across with a palette knife. Leave to set in the fridge, then decorate with Jaffa Sweet Red Oranges and Jaffa Oranges.

Step 5

Enjoy!

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