

Jumbo Jaffa Cake

4 navel (seedless) oranges, small-medium size

8 eggs

1 and a half cups castor sugar

200g almond meal (ground almonds)

200g dark chocolate

cream (at least 200ml)

- Simmer the whole oranges – with the peel still on! - keeping them covered with water, for about half an hour or until soft.
- Blend up the oranges (don't include any cooking water)
- Meanwhile, break the eggs into a bowl and whisk well. Add the sugar to the eggs and mix until it all dissolves. Add the almond meal to the egg/sugar mixture and mix well.
- Add the orange pulp to the eggy mixture mix through.
- Pour into a greased and lined 23cm tin with deep sides, or (ideally) split it into two 20 cm tins with deep sides.
- Bake at 180 degrees for 45 minutes to an hour depending on the tins and your oven. It's ready when a skewer comes out clean.
- Melt the chocolate and combine with 200 ml cream (the more cream you have the softer the mixture will be.
- When the cakes have cooled spread chocolate cream between the two layers, and spread on top.

Other suggestions for fillings:

Mascarpone

Grand Marnier or Drambuie with the chocolate cream