

Jaffa Butterfly Buns

Ingredients:

Macphie Chocolate Orange Sensation	1.000kg
Water	0.435kg
Vegetable Oil	0.255kg
Macphie Rainbow Frosting Vanilla	0.500kg
Orange Marmalade	0.050kg
6 Jaffa Cakes, halved	

Method

- Add the Chocolate Orange Sensation to a machine fitted with a beater
- On 1st speed slowly, add the water and oil and mix for one minute
- Scrape down and continue mixing for a further 2 minutes on 2nd speed
- Reduce to 1st speed and mix for a final 1 minute
- Line cupcake tins with desired cases and divide the mixture
- Bake at 160°C for approximately 30 minutes
- Once cool, pipe vanilla frosting in a donut shape around the edge of the cupcake; ensuring there is a hole in the middle
- Place a small spot of marmalade in the center of the hole, and garnish with the halves of the Jaffa Cakes

