

Jaffa Cakes Cake That Will Blow Your Mind

Jaffa Cakes Cake puts a nostalgic spin on the classic British snack, combining bright citrus flavor and rich chocolate into a true dessert centerpiece. Whether you loved peeling apart Jaffa Cakes as a kid or only recently discovered them, this cake brings that same delight to life.

In this article, we'll guide you through the full recipe and the inspiration behind it, answer common questions about Jaffa Cakes, and share helpful baking tips. This Jaffa Cakes Cake is a delightful treat, featuring light sponge, tangy orange buttercream, and a glossy layer of rich ganache.

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The Story and Intro

A Bronx Kitchen, an Orange Zest Memory

I still remember the first time I tasted a Jaffa Cakes Cake. I was eight years old, perched on a stool in my abuela's kitchen in the Bronx, licking marmalade off my fingers while she carefully grated orange zest with the patience only grandmothers seem to have. It was not called a Jaffa Cake back then, but the blend of citrus, sweetness, and comfort stuck with me. Years later, I brought that memory to life with this Jaffa Cakes Cake, combining flavors I have always loved into something bold and unforgettable. No formal culinary background here, just lots of trial, error, and heart.

This cake strikes the perfect balance. The soft sponge serves as a gentle base, the marmalade buttercream brings a punch of tang, and the glossy dark chocolate ganache tops it all off like a soulful finish. It is one of those bakes that takes a simple snack and turns it into something worth celebrating. Ideal for birthdays, brunch spreads, or those times when you just want a really good slice of cake.

Why Jaffa Cakes Cake Deserve Their Own Cake

Sure, Jaffa Cakes Cake usually come in a plastic tray, but they are worthy of the spotlight. Turning them into a full dessert makes sense when you consider how layered the original flavors already are. There is something special about reimagining childhood favorites with a grown up twist and making them from scratch. This cake takes everything we love about Jaffa Cakes including orange, chocolate, and soft sponge and turns it up a notch in a dessert that is both familiar and unforgettable.

For more cake inspiration rooted in nostalgic flavors, check out this [magic custard cake recipe](#) or try these cozy carrot cake cookies that go perfectly with a cup of afternoon tea.

Plated Jaffa Cakes Cake layer cake with orange zest and chocolate ganache

Jaffa Cakes Cake – Moist, Easy Recipe

No reviews

- Author: [Aaron recipes](#)
- Total Time: [40 minutes](#)
- Yield: [10 servings](#) 1x
- Diet: [Vegetarian](#)

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Description

This Jaffa Cakes Cake takes everything you love about the classic British treat, Orange zest, marmalade, dark chocolate, And transforms it into a stunning layered dessert.

Ingredients

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Scale

For the sponge:

☐ 200 g butter, softened

☐ 200 g caster sugar

☐ Zest of 1 orange

☐ 3 large eggs

☐ 200 g self-raising flour

☐ 1 tsp baking powder

For the marmalade buttercream:

☐ 400 g icing sugar

☐ 200 g butter, softened

☐ 3 tbsp marmalade

For the dark chocolate ganache:

☐ 200 g good-quality dark chocolate, chopped

☐ 300 ml double cream

☐ 4 tbsp icing sugar

To decorate:

☐ Curls of orange zest

☐ Cook Mode Prevent your screen from going dark

Instructions

1. Preheat oven to 170°C fan. Grease and line 3 x 15cm cake tins.

2. Whisk butter, sugar, and orange zest until fluffy. Add eggs, flour, and baking powder. Mix until smooth.

Butter, eggs, and orange zest being whipped in a bowl

3. Divide batter evenly among tins. Bake for 20 minutes until golden and skewer comes out clean.

4. Cool 15 minutes in tins, then transfer to wire racks.

5. Make buttercream: Beat softened butter. Gradually add icing sugar. Add marmalade and mix until smooth.

Orange cake batter poured into round tins, ready to bake

6. Make ganache: Heat cream and icing sugar to simmer. Pour over chocolate. Stir until glossy. Let thicken.

7. Assemble cake: Spread buttercream between layers. Pour ganache over top and sides.

8. Decorate with orange zest curls.

Notes

For an extra citrus punch, add a spoon of orange extract to the sponge batter. Cake can be made a day ahead and stored in fridge.

- Prep Time: 20 minutes
- Cook Time: 20 minutes
- Category: Cake
- Method: Baking
- Cuisine: British

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 415
- **Sugar:** 35g
- **Sodium:** 140mg
- **Fat:** 26g
- **Saturated Fat:** 14g
- **Unsaturated Fat:** 10g
- **Trans Fat:** 0g
- **Carbohydrates:** 42g
- **Fiber:** 2g
- **Protein:** 4g
- **Cholesterol:** 85mg

Did you make this recipe?

Share a photo and tag us-we can't wait to see what you've made!

Building the Perfect Sponge for Jaffa Cakes Cake

Light, Fluffy, and Orange Infused

A great Jaffa Cakes Cake starts with a sponge that is light yet sturdy enough to support bold layers of flavor. I usually begin with softened butter and caster sugar, whisked until they become pale and creamy. Then I mix in fresh orange zest to give it that signature citrus aroma. It is the kind of scent that fills your kitchen and might even tempt a neighbor to drop by.

Next come the eggs, flour, and baking powder. Be gentle when mixing—blend just enough to create a smooth, spreadable batter. Divide the batter evenly into three six inch cake tins to ensure even baking with golden edges on every layer.

Bake for around 20 minutes in a 170°F fan oven. You will know they are ready when a skewer comes out clean and the tops spring back when pressed lightly. Allow the sponges to cool completely before adding buttercream. If you rush this step, the frosting will slide right off. I have learned this one the hard way.

This sponge becomes the perfect base for what follows. It is soft, zesty, and subtly sweet, just right to balance the rich ganache and sharp buttercream. Looking for other unique sponge ideas? If you're craving more layered delights, the pineapple juice cake offers a burst of tropical flavor, while the strawberries and cream cheesecake cake delivers rich, crowd-pleasing indulgence.

Baked sponge cakes cooling with whipped cream and ganache nearby

Jaffa Cakes Cake : Tips to Avoid a Dense Result

For a light and airy sponge, make sure all your ingredients are at room temperature before mixing. Cold eggs or butter can mess with the texture and leave dense streaks. Also, sift the flour and baking powder together before mixing to ensure even rising.

If you live at high altitude or in a humid area, reduce the sugar slightly or extend the baking time by two to three minutes. These small adjustments can really improve your final result.

Marmalade Buttercream and Ganache Magic

Sweet, Tangy, and Marmalade Rich

Now for my favorite part of the Jaffa Cakes Cake, The filling and the topping. The marmalade buttercream puts a citrusy twist on traditional frosting. Begin by whipping the butter until it's pale and creamy. Slowly add the icing sugar, mixing gradually, This helps create a smooth, fluffy texture without any lumps.

After the sugar is fully incorporated, fold in the marmalade. I like using a chunky orange variety as it adds bursts of peel and vibrant flavor that balance the cake's richness. This buttercream has a more mature feel than the classic version. It is fresh, citrusy, and completely irresistible.

Jaffa Cakes Cake : The Glossy Ganache Finish

While your buttercream firms up slightly, make the ganache. Pour the heated double cream and sugar over the chopped dark chocolate. Let it sit for a moment, then stir slowly until the ganache is smooth and shiny. What you get is liquid gold, Rich, shiny, and impossible not to taste as you go.

Let it cool just enough so it will coat the cake without melting the frosting.

To assemble, layer sponge and buttercream until stacked, then pour the ganache over the top. Using a palette knife, gently spread the ganache over the top and let it cascade down the sides for a natural, smooth finish that looks straight out of a bakery.

Craving more ganache-forward bakes? You might love [this tandy cake recipe](#) or [this indulgent Reese's cake](#) with its melt-in-your-mouth richness.

The mix of zesty marmalade and dark chocolate makes this Jaffa Cakes Cake much more than a nostalgic snack. It becomes a bold, bakery worthy dessert that balances comfort with celebration in every bite.

Why Jaffa Cakes Cake Is a Celebration in Itself

A Layered Dessert That Feels Like a Party

Jaffa Cakes Cake is more than a sweet treat, it's a celebration on a plate. Each bite captures the nostalgic charm of classic Jaffa Cakes, reimagined with layers of soft sponge, tangy orange buttercream, and velvety chocolate ganache. It's the type of dessert that invites a moment of awe, a quick photo, and a second helping without hesitation.

What sets this cake apart is its nostalgic heart wrapped in an elegant presentation. You get the brightness of orange, the warmth of sponge, and a silky chocolate finish. Everything you remember loving about Jaffa Cakes is here, only now it is ready to shine as the star of the dessert table.

Whether you are baking for a birthday, a brunch, or just for fun, this Jaffa Cakes Cake delivers both charm and flavor. Guests will likely ask for the recipe before the plates are cleared. Looking for more showstopping ideas? Try [this Biscoff recipes cake](#) or the [light but luxurious carrot bundt cake](#), both perfect with tea or coffee.

The Ultimate Hybrid: Snack Meets Showstopper

There is something especially fun about turning a childhood snack into a bakery worthy dessert. This Jaffa Cakes Cake walks that line perfectly. It is playful yet refined. Familiar but exciting. It works for kids and impresses grown ups at the same time.

That is the beauty of great baking. It transforms the ordinary into something memorable. This cake proves that flavor, texture, and nostalgia can come together in one unforgettable creation.

Secrets to Mastering Jaffa Cakes Cake Texture

From Tender Crumb to Smooth Ganache

Texture makes or breaks a Jaffa Cakes Cake. The sponge needs to be airy and tender, the buttercream smooth but firm enough to hold, and the ganache rich, glossy, and indulgent. When each element is just right, the cake goes from simple dessert to full sensory experience.

To get the ideal crumb, start with room temperature ingredients and mix gently to avoid overworking the batter. Level your cake layers with a serrated knife to create an even base and make frosting easier and neater.

Chill each layer for about ten minutes before stacking. This small step helps everything hold together. As for ganache, give it ten to fifteen minutes to cool before pouring. Dip a spoon to test. If it coats and drips slowly, it is ready. Pour from the center and guide it toward the edges for that picture perfect finish.

Bake Like You Mean It

Confidence shows in every slice. When you bake a Jaffa Cakes Cake, be present. Know that each part including sponge, buttercream, and ganache adds something special. When the citrus pops and the chocolate melts on your tongue, you will be glad you gave it your all.

Want another texture adventure? Give the oatmeal cake with coconut frosting a try, or go for the dreamy peanut butter and jelly poke cake, Both are unforgettable treats.

But for now, let us appreciate just how beautifully this Jaffa Cakes Cake hits the mark. It is nostalgic, elegant, and completely irresistible.

Layered sponge cake being topped with dripping chocolate ganache

The Secret Behind Why Jaffa Cakes Cake Works So Well

A Flavor Profile That Balances It All

What makes a Jaffa Cakes Cake truly unforgettable is not just its layers but the harmony of flavors in every bite. You get the richness of dark chocolate, the brightness of orange zest and marmalade, and the softness of buttery sponge holding it all together. This cake strikes a perfect harmony between sweetness, bitterness, and a bright citrus tang.

That balance is no accident. It reflects the original Jaffa Cake while elevating it with a homemade touch. The sponge offers a soft, subtle base, the buttercream brings bold citrus energy, and the ganache ties it all together with a silky finish. Sure, here's one clean version:

When people take a bite, they taste more than just cake. They taste contrast, depth, and comfort.

Craving another cake that nails the balance? Try my magic custard cake recipe, which creates three creamy, spongy layers in a single bake. It is another great example of flavor and texture working hand in hand.

Familiar but Fantastically Different

This Jaffa Cakes Cake leans into nostalgia but brings it into the present. With real ingredients and freshly grated orange zest, it transforms a familiar snack into a memorable dessert experience. It respects the original flavors while refining them for a more grown up palate.

That is what sets this cake apart. It is easy to bake, stunning to look at, and even more satisfying to eat. Each slice sparks conversation, evokes memories, and just might become a new favorite tradition.

How to Serve and Store Jaffa Cakes Cake Like a Pro

Making Every Slice Count

Once the cake is fully assembled and the ganache has set, it is ready to serve. For neat, clean slices, chill the cake for about thirty minutes, then slice it using a warm knife. Simply run the blade under hot water and dry it off before cutting. This keeps the layers well-defined and avoids any messy smudging.

A little garnish can go a long way. Top with orange zest curls or candied orange slices for a touch of elegance and vibrant color. It brings out the citrus theme and adds a touch of visual flair. Guests love a cake that looks just as good as it tastes.

Looking for other cakes that wow visually? Try this carrot cake cookies recipe, which blends warm spice with a soft cookie bite.

Storing for Freshness

Store your Jaffa Cakes Cake in an airtight container in the fridge to keep it fresh for up to four days. Before serving, let it come to room temperature so the sponge and buttercream return to their soft, luscious texture. Unfrosted sponge layers can be frozen for up to one month. Just wrap them well to keep them fresh. Simply wrap the layers tightly in plastic wrap, then add a layer of foil for extra protection.

Ganache tends to firm up in the fridge, but a short rest at room temperature brings it back to a soft and spreadable state. Truthfully, this cake is so delicious, you might not have any leftovers to store.

Interested in cakes that store well? Be sure to check out [my flourless pistachio cake](#), which stays rich and moist even after several days in the fridge.

Conclusion: Why Jaffa Cakes Cake Deserves a Spot in Your Recipe Box

There is something magical about Jaffa Cakes Cake. It draws on childhood memories while delivering a grown up dessert experience. With its orange marmalade buttercream and smooth dark chocolate ganache, every bite is packed with flavor and warmth.

This is more than a cake. It's more than a cake, It's a story, a showstopper, and a delightful surprise. You can bake it for a party, serve it at brunch, or make it just because. The flavors are familiar, but the layers make it feel new and exciting. Plus, the process is as fun as the final slice.

Jaffa Cakes Cake honors its classic roots while giving them a fresh twist. It is sweet but balanced, rich without being heavy, and nostalgic with a modern touch. It is a recipe that brings people together through flavor and creativity.

Never made one before? Now is the perfect time to start. With easy steps and real ingredients, this cake is guaranteed to impress. Whether you are baking alone or with friends and family, this cake delivers joy, conversation, and sweet satisfaction.

For more recipes, Please follow me on [Pinterest](#).

Frequently Asked Questions About Jaffa Cakes Cake

Are Jaffa Cakes legally a cake or a biscuit?

This is one of Britain's most iconic food debates. Legally, Jaffa Cakes are classified as a cake. In a 1991 VAT tribunal, the UK ruled that because Jaffa Cakes harden when stale like cakes do, they should be taxed as cakes. So yes, Jaffa Cakes Cake is inspired by a treat that proudly carries the cake title, even though it is often eaten like a biscuit.

This quirky slice of culinary history makes the transformation into a full dessert even more fun. It is a cake based on a cake that behaves like a biscuit.

What is a Jaffa Cake made of?

The original Jaffa Cake has three parts: a genoise sponge base, a layer of orange flavored jam, and a dark chocolate topping. Simple and classic.

Jaffa Cakes Cake follows the same structure but stretches it into a showstopper. You get soft sponge cake, orange marmalade buttercream, and a rich dark chocolate ganache. The flavor remains faithful while the presentation becomes bold and elevated. Love citrus desserts? You might also enjoy this pecan dump cake for a sweet and salty twist.

Are Jaffa Cakes German or British?

Jaffa Cakes are proudly British. McVitie's first made them in the UK in 1927, naming them after Jaffa oranges from Israel. While orange and chocolate pairings exist across Europe, this particular treat has strong UK roots.

So when you make your own Jaffa Cakes Cake, you are honoring a nearly century old British classic. It is a sweet nod to history with a modern dessert twist.

Why are Jaffa Cakes so addictive?

It is all about balance. Soft sponge, bright citrus, and deep chocolate combine into one perfect bite. It is light, flavorful, and finishes with a chocolate note that lingers.

The Jaffa Cakes Cake builds on this harmony by adding layers and texture. Each forkful offers sponge, buttercream, and ganache for a full flavor experience. Want another crowd pleaser? Try this angel food cake shortcake for that same light yet indulgent effect.