

Jaffa Cake Cinnamon Rolls



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Perfectly pillowy soft orange dough rolled around a buttery cinnamon filling. Filled with puddles of melty chocolate and topped with indulgent chocolate frosting... they have everything you know and love about a jaffa cake.

Ingredients

Dough

- 480 ml dairy free milk of choice
- 115 g dairy free salted butter of choice
- 50g light brown sugar
- 7g quick rise dry yeast
- 650g strong white bread flour
- 1 tsp baking powder
- 2 tsp cinnamon
- Zest from 1 large orange
- Juice from one large orange

Filling

- 180g dairy free butter of choice, softened
- 100g light brown sugar
- 3 tbsp ground cinnamon
- Zest from one orange
- 180g chocolate chunks

Frosting

Instructions

1. In a saucepan, whisk together the milk, orange juice, sugar, and butter over medium heat. Heat until the butter has melted and then remove from the heat. Leave to cool to 37 - 39 degrees, or similar to a warm bath.
2. Gently mix the yeast into the milk and cover so the yeast can activate. A healthy activated yeast will start to pop to the top and bubble - the top of the mixture should be foamy and frothy.
3. In a large bowl, add 600g of the flour, cinnamon, orange zest and baking powder. Pour the activated yeast mixture in. Mix with a wooden spoon until just combined.
4. Cover the bowl with a towel or plastic wrap and put the covered dough into a warm place for at least an 1 hour. It should double in size.
5. Whilst the dough is rising, make the filling. Rub the zest into the sugar and then add the soft butter to a small bowl. Pour in the cinnamon and sugar and gently press this into the butter using a fork. Mix until you have a spreadable paste. Set aside.
6. Remove the cover of the risen dough and add the remaining flour. Gently knead the dough (either in a stand mixer with a dough hook

- 110g dairy free cream cheese, room temperature
- 100g icing sugar
- 50g fine dark cocoa powder
- 180 g dairy free double cream, room temp
- 100g dark chocolate, melted and cooled to room temp

or by hand) adding additional flour as necessary, just until the dough loses its stickiness.

7. Transfer to a lightly floured surface and roll the dough out into a large rectangle.

8. Spread the cinnamon butter over the dough followed by the chopped chocolate.

9. Cut the dough into 6 pieces for giant rolls, or 9 for smaller rolls. Roll tightly.

10. Place the rolls in a lined and greased tin then cover and leave to rise again in a warm place for 45 minutes.

11. Remove plastic wrap. Bake the rolls at 180°C for 25-30 minutes, until golden brown.

12. Whilst the rolls are baking make the frosting. In a stand mixer whisk the ingredients together until creamy.

13. Cover the rolls whilst still warm and then leave to set for about 30 minutes before serving.

Notes

This recipe can be made with both dairy and non-dairy ingredients.

I used almond milk and dairy-free block butter.

