

## Jaffa Loaf

This recipe for jaffa loaf is a must for any self respecting marmalade lover...

### Ingredients

3 tbsps Duerr's Sunny Seville Fine Cut marmalade

150g tub 0% fat plain yogurt

3 medium eggs

175g golden caster sugar

175g spreadable butter

175g self-raising flour

30g cocoa powder

½ tsp baking powder

Zest of 1 large orange

### For the glaze:

Juice of ½ an orange

5 tbsps Duerr's Sunny Seville Fine Cut marmalade

22 x 8cm continental loaf tin or 900g loaf tin, buttered and strip-lined

### Method

Set the oven to 160°C/325°F/Gas Mark 3. Warm the marmalade, beat in the yogurt and set aside. Beat the rest of the ingredients in a large bowl until smooth. Quickly beat in the yogurt and spoon the mixture into the tin.

Bake for about 1¼ hours or until a skewer, when inserted, comes out clean. Check loaf after an hour.

Leave in the tin for 10 mins to cool. Make holes in it with the skewer.

To make the glaze: Bring the orange juice to the boil in a small pan, then add the marmalade and heat until bubbling and smooth. Spoon it over the cake. Leave to cool in the tin.