

## Chocolate Jaffas

You will need:

- 1 pack chocolate cake mix
- 4 to 6 large oranges
- 1 egg about
- 3/4 cup milk (for the cake mix)

What to do:

- Cut off the top of an orange (but do not throw it away).
- Using a teaspoon, gently scoop out the flesh without breaking the skin.
  - o You do not need the flesh or juice.
- Make up the cake mix following the instructions on the pack.
- When the orange is hollow, pour the cake batter into the orange about half full.
- Place the lid of the orange back on and carefully wrap in foil.
- Place on the embers of a fire for about 15 minutes and turn frequently
- Voila – Jaffa flavoured chocolate cake

