



Empowering communities to make a difference

Emergency Aid

Skills

Volunteering

Get baking...

Ian's Brilliant **Battenburg!**



You will need:

- 100g / 4oz butter (softened – not melted)
 - 100g / 4oz caster sugar
 - 2 large eggs
 - 50g / 2oz ground rice
 - 100g / 4oz self-raising flour
 - ½ level teaspoon of baking powder
 - Few drops of almond extract
- Red gel food colouring (must be bake stable)
 - Apricot jam (a few tablespoons)
 - 225g / 8oz marzipan
 - Icing sugar

Method:

Step 1: Preparation

- You will need a 7 inch square shallow baking tin.
- Grease the tin and line the base with non-stick baking paper.
- Pre-heat the oven to 170°C (160°C fan).

Step 2: The cake mix

- In a large bowl combine the butter, sugar, eggs, ground rice, flour, baking powder and almond extract. Beat it for about 2 minutes to make a batter-like mix.
- Put half of the mix into one side of the tin, neatly!
- Then add the red food colouring to the remaining mixture in the bowl to get a deep pink colour. Put the pink mixture into the other side of the tin and smooth the surfaces.

Step 3: Baking

- Bake for 35-40 minutes – the cake should be well risen, springy to the touch and have shrunk slightly from the tin sides.
- Allow the cake to cool in the tin for a few minutes and then turn out onto a wire rack. Peel off the baking paper and allow the cake to cool.
- Once cool, trim the edges and then cut four equal strips – two plain and two pink.

Step 4: Assembly

- Heat the apricot jam gently and then use it to stick the four strips of cake together. At this point it starts to look like a battenburg!

Step 5: The marzipan

- Brush the top / side of the cake with apricot jam
- Prepare your work-surface for the marzipan, I recommend plenty of icing sugar and to roll the marzipan between cling film.
- Roll the marzipan out into an oblong shape large enough to cover all four sides of the cake.
- Wrap the marzipan round the cake, ensuring it's well stuck.
- Finally, trim any uneven edges with a knife. You could also decorate the top with criss-cross lines or add a dusting of icing sugar if you wish.

Step 6: Chef's perks!!

- You will end up with plenty of off-cuts of cake and marzipan, without trying – honestly! My top tip is to make yourself a few mini battenburgs to enjoy; you've earned it by this point!

