

Preparation time: 30-40 minutes

Cooking time: 20-25minutes

Overall inc. cooling: 1.5 hours

Makes: 1 large or 2 small battenbergs

Ingredients

100g Apricot jam

150g Butter, cold and cubed

150g Caster sugar

150g Plain flour

1tsp Baking powder, heaped

3 Medium eggs

Few drops Yellow and Pink (or Red) food colouring gel

250g Golden marzipan

Icing sugar for dusting

Method

1. Set your oven to gas mark 4, 200°C, fan 180°C
2. Line two 2lb loaf tins
3. Put the jam in a small pan, gently heat until warm, and leave it to one side to cool
4. Put the butter, sugar, plain flour, baking powder and salt into a large bowl and mix with a mixer or a handheld whisk until the mixture resembles large breadcrumbs *
5. Add the eggs, one at a time, beating well after each addition *
6. Move half of the mixture to another bowl. Colour one with yellow food colouring gel, and the other with the pink food colouring gel. You don't very much
7. Put the pink mixture into one loaf tin, and the yellow into the other
8. Bake for 20 – 25 minutes. They are done when the top bounces back when pressed, or a skewer inserted into the thickest part comes out clean
9. Remove from the oven and put the tins onto a cooling rack to cool for 10 minutes
10. Turn the cakes out onto the cooling rack and let them cool fully
11. Cut the sponges in half lengthwise and trim the 'crusts' off
12. Stick them together with the jam in a square of alternating colours
13. Dust a surface with the icing sugar and roll out the marzipan so it is the same length as the cake
14. Jam one side of the cake and lay it on the marzipan. Jam the rest of the marzipan and roll the cake in it covering all sides. Trim any excess
15. Trim off the ends to square it up
16. Store in an airtight container

* Alternatively, if doing steps 3 and 4 by hand, cream the butter and sugar, add the eggs and beat well, then add the plain flour and baking powder and stir to combine

Battenburg

Brigades @ Home – 15/01/2021

Ingredients

100g Apricot jam
150g Butter
150g Caster sugar
150g Plain flour
1tsp Baking powder
3 Medium eggs
Yellow and Pink food colouring gel
250g Golden marzipan
Icing sugar for dusting



Utensils

2 Loaf tins, Scales & Knives
Large & Small bowls
Electric mixer or Whisk
Rolling board & Pin
Greaseproof paper
Small saucepan
Cooling rack & Oven gloves
Airtight container
Oven: 200°C / 180°C fan



1.

Grease and line the two loaf tins



2.

Weigh the 100g of jam into the saucepan



3.

Heat the jam gently until warm and leave to one side to cool



4.

Weigh the 150g cold cubed butter into the large bowl



5.

Weigh the 150g of caster sugar into the large bowl



6.

Weigh the 150g of plain flour into the large bowl and add the heaped teaspoon of baking powder



7.

Mix with a mixer or electric whisk until it looks like large breadcrumbs



8.

Add one egg at a time, mixing well after each one



9.

Move half of the mixture into the small bowl, add the yellow food colouring to one, and the pink to the other. Stir it in well



10.

Put each mixture into a loaf tin



11.

Bake in the oven for 20-25 minutes until the top springs back when pressed, or a skewer comes out clean. Cool in the tins for 10 minutes



12.

Turn the cakes out onto a cooling rack and leave to cool completely



13.

Cut the cakes lengthwise into two so that they are square when viewed end on



14.

Put some icing sugar onto a surface or rolling board and roll out to a thickness of 2 to 3mm



15.

Use the jam to stick your 4 bits of cake together in alternating colours



16.

Jam the marzipan and sit the cake on it

Roll the cake into the marzipan



17.

Cut the ends off to square the cake up



18.

Enjoy

Store your mince pies in an airtight container

