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by ewfood

Traditional Battenberg



Ingredients

175g / 6 oz (¾ cup / 1½ sticks) Unsalted Butter, softened & cut in cubes
175g / 6 oz (¾ cup) Caster Sugar
175g / 6 oz (1 1/3 cups) Self-Raising Flour (***see end of doc on how to make your own)
3 Large Eggs, room temp
65g / 2 1/3 oz (½ cup) Ground Almonds (Can be substituted with ground rice)
3/4 tsp Baking Powder
½ tsp Vanilla Extract
1/4 tsp Almond Extract
Red Food Colouring, paste, liquid or gel
To Finish
100g / 3 ½ oz (1/3 cup) Apricot Jam
225g / 8 oz Marzipan, natural or yellow

Preparation

1. 1. Preheat oven to moderate 350°F/180°C/160°C Fan Assisted/Gas Mark 4.
2. 2. Grease an 8"/20cm square baking tin with butter.
3. 3. Line the tin with parchment paper, creating a divide in the middle with the parchment (or foil).
4. OR
5. 4. Prepare Battenberg tin by brushing the tin with melted butter and flouring.
6. 5. Whisk together the dry ingredients then combine with the wet ingredients in a large bowl and beat together just until the ingredients are combined and the batter is smooth.
7. 6. Spoon half the mixture into the one side of the prepared baking tin.
8. 7. Add a few drops of red food liquid/gel/paste to the remaining batter, stir until the colour is thoroughly distributed, add more colour if needed.
9. 8. Spoon the pink batter into the other half of the prepared baking tin.
10. 9. Smooth the surface of the batter with a spatula, making sure batter is in each corner.

10. Bake for 25-30mins until the cake is well risen, springs back when lightly touched and a toothpick comes out clean (it should shrink away from the sides of the pan).

11. Leave to cool in the tin for a few minutes before turning out to cool thoroughly on a wire rack.

12. Once completely cool, trim the edges of the cake with a long serrated knife.

13. Cut each coloured sponge in half lengthways so that you are left with four long strips of sponge.

14. Neaten the strips and trim as necessary so that your checkered pattern is as neat and even as possible.

15. Gently heat the apricot jam and pass through a small sieve.

16. Brush warmed jam onto the strips of cake to stick the cake together in a checkered pattern (one yellow next to one pink. On top of that, one pink next to one yellow).

Tip:

Dust a large flat surface with icing sugar then roll the marzipan in an oblong shape that is wide enough to cover the length of the cake and long enough to completely wrap the cake.

Cooks Note

(Source)