

Battenberg cake

Description

Almond cake with apricot jam and marzipan



Yield

10 pieces of 1'120 g, 8x8x24 cm



Scheduling

Preparation: 45 minutes

Baking time: 45 minutes/190°C



Nutritional values (100 g or 100 ml)

energy: 1'647 kJ/394 kcal;

fat: 21 g, of which saturated 9 g;

carbohydrates: 48 g, of which sugars 36 g;

protein: 4.8 g; salt 0.1 g

Ingredients

Battenberg cake strips, 4 cm (8'642 g)

2'090 g	butter
2'090 g	sugar
720 g	almonds, ground
70 g	bitter almonds, peeled, ground
1'790 g	eggs
1'790 g	wheat flour 400
70 g	baking powder
2 g	table salt
20 g	food coloring, strawberry red, liquid

Decoration and assembly (11'200 g)

7'450 g	Battenberg cake strips, 4 cm
1'500 g	apricot jam
1'100 g	marzipan, white (for modeling)
1'100 g	Deco-Roma (white decorating paste)
50 g	egg white spray glaze 1:5

Production

1

Battenberg cake strips

Cream the butter and sugar together with the almonds and bitter almonds. Gradually stir in the eggs. Sift the flour, baking powder, and salt and carefully fold into the mixture.

Then divide the mixture in half, color one half with the food coloring and mix well.

Pour both mixtures into two baking tins (24×44 cm) – one colored, one plain – and bake in a preheated oven at 190°C for about 45 minutes. Leave to cool after baking and cut the baked sheets into 4 cm wide strips.

2

Assembling

Assemble the strips with apricot jam.

To do this, first place the two baked layers (from the capsules) on top of each other, cut to size, and then assemble them into a Battenberg pattern.

3

Covering

Brush the cake completely with apricot jam and then cover with a layer of marzipan or white decorating paste. Alternatively, you can use a mixture of both – this will give the coating a lighter color thanks to the decorating paste, while retaining the marzipan flavor.

To do this, mix the marzipan and decorating paste well, roll out to a thickness of 1.8 mm (approx. 24×32 cm) and cover the cake with it.

4

Pattern

Use a spatula to mark a diamond pattern on the finished cake. Then decorate with egg white icing; silver pearls can also be used for decoration if desired. Finally, cut the ends of the cake straight across so that the typical Battenberg pattern with the colored stripes is clearly visible.