

Lemon & Orange Battenberg (This recipe makes 2 small Battenberg Cakes)

Ingredients:

For the almond cake batter:

350g butter
350g caster sugar
6 eggs
1 tsp vanilla extract
100g ground almonds
280g self-raising flour
1 tsp baking powder

For the orange $\frac{1}{2}$ of the batter:

Orange food colouring
1 or 2 tsp orange extract

For the lemon $\frac{1}{2}$ of the batter:

Zest of 2 lemons
1 tsp lemon juice

To build the cake:

150g raspberry jam
A splash of water
Icing sugar (just a little)
750g of marzipan

Method:

For the almond cake batter:

- 1) Preheat oven to Gas 3/ 160°C
- 2) Prepare 2x 6inch square baking tins; grease and line with baking paper
- 3) Mix the 350g butter and 350g caster sugar in a mixing bowl until light and creamy
- 4) Add the 6 eggs one at a time and mix
- 5) Mix in the 100g ground almonds
- 6) Add the 1 tsp vanilla extract, 280g self-raising flour and 1 tsp baking powder and fold in
- 7) Half the mixture and weigh to be certain of equal amounts

For the colours and flavours:

- 1) For the Orange half, mix in the 1 or 2 tsp orange extract and add orange food colouring until it is the colour you want
- 2) In the Lemon half, add the zest of 2 lemons and 1 tsp lemon juice
- 3) Pop the batters into separate baking tins
- 4) Bake for 30- 35 mins
- 5) Cool in the tin for 15 mins then remove from the tins and cool completely

To assemble:

- 1) Warm the jam a little and remove any seeds so you have a smooth brushable jam
 - 2) Cut each sponge into 4 equal pieces, square at the ends; measure to make sure that all 8 pieces are exactly the same
 - 3) Dust your board with a little icing sugar. Roll out half of the marzipan just over 8 inches wide and about 40cm long
 - 4) Brush jam onto the middle area of the marzipan to pop one lemon and one orange piece of cake onto it
 - 5) Join them together with the jam
 - 6) Brush the top of each cake with jam and add 2 more cakes, one lemon, one orange to make a checker pattern
 - 7) Brush enough of the marzipan to stick to the whole cake and carefully lift to cover. It needs to just overlap a little
 - 8) Trim if needed and squeeze together with a fork to make a join
 - 9) Turn the cake right over so the seam is at the bottom and trim the open sides of the cake with a sharp knife (the pieces you cut off are the baker's treat!)
 - 10) Do the same with the second cake
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