



British battenburg

Make a delicious British battenburg with two colours of cake! In this recipe we explain you step by step how to make this cake. The cake is filled with a thin layer of jam and covered with white marzipan.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55

Other materials:

- 10 eggs (approx. 500 gram)
- 500 gram butter
- Raspberry jam

All the ingredients need to be at room temperature. Preheat the oven to 160°C (convection oven 140°C). Mix 1kg mix for cupcakes, 500 gram butter and 10 eggs on low speed in 4 minutes to a smooth batter.

Lubricate the baking pan. Cut out two pieces of baking paper of 25x25 cm. Place them on the bottom of the pan, so you divide it in two parts.

Colour half of the batter with the pink colouring. Fill one part of the baking pan with the pink batter and the other part with the blank batter. Bake the cake in approx. 90 minutes. Check if the cake is good.

Let the cake cool down after baking for approx. 10 minutes in the pan and then on a cooling grid.

Cut the edges from the cake and make 4 strokes of 5x5x25 cm. Place a pink and blank stroke next to each other, fill with a layer of raspberry jam and place them to each other. Cover the top also with the jam and place the other strokes on top. Cover the whole cake with a thin layer of jam.

Knead 500 gram marzipan well and roll it out thinly. Cover the cake with the marzipan. Use a bit of piping gel to place the pearls along the side of the cake.