



Sarah's Christmas Battenburg Cake

Sarah's servings: 10, Sarah's skill: Hard, Baking time: 25 minutes

Ingredients

125g Unsalted soft butter
125g Caster sugar
2 Large eggs
100g Self Raising Flour
50g Ground Almonds
1/2 tsp Almond extract
3 Tbsp Mincemeat
4 Tbsp Apricot Jam.
454g Block of Marzipan
Icing sugar for rolling out marzipan

Method

- Preheat the oven to 180 degrees centigrade (160 fan) and grease a Silverwood battenburg tin.
- Put the butter, sugar, eggs, flour, almonds and almond extract in the bowl of a stand mixer and mix until all the ingredients are fully incorporated.
- Put half the mixture into two of the compartments of the prepared tin and level.
- Add the mincemeat to the other half of the mixture and stir with a spatula. Put this mixture into the other two compartments and level.
- Bake for 25 minutes. Leave to cool completely before removing from the tin.
- Assemble the cakes into a chequerboard pattern sandwiching them together with the jam.
- Roll out the marzipan into a rectangle approx 20x 30cm.
- Brush the marzipan with the jam and put the cake in the middle.
- Wrap the marzipan round the cake tightly and seal the joint.
- Trim the ends to neaten and decorate with the off cuts of marzipan in desired. Sprinkle with sieved icing sugar.