

# Spring Battenburg Cake

Recipe By Heather Baird



Cooking and Prep:  2 h

Serves:  8

Contains:     

Preference: Dairy

Difficulty: Hard

Occasion: Shavuot

Source: Whisk by Ami

Magazine

## Ingredients (16)

### For the Cake

- 1 cup butter, softened
- 1 cup sugar
- 3 eggs
- 1/2 teaspoon Gefen Almond Extract
- 2 cups all purpose flour
- 1 teaspoon Haddar Baking Powder

- 1/8 teaspoon salt
  - 1-2 teaspoons milk (if batter is too thick)
  - 1 drop deep pink Americolor soft gel food coloring
  - 1 drop green Americolor soft gel food coloring
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### To assemble the cake

- 1/2 cup Tuscanini Apricot Jam
  - 1 and 1/2 cups or approximately 3/4 pound marzipan (press into measuring cups)
  - 1 and 1/2 cups or approximately 3/4 pound ready-made white fondant
  - confectioners' sugar, for dusting
  - pearl dragees
  - corn syrup to hold dragees in place
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## Start Cooking

### Preparations

1. Preheat oven to 350°F.
2. Grease a 10 x 7 baking dish, set aside.
3. Fold a piece of Gefen Easy Baking Parchment Paper in half, then, while folded, trim the edges to fit the length of the pan.
4. Place the parchment inside the greased pan with the crease sticking up and running lengthwise. (You are dividing the pan in two portions with the crease of the parchment.)
5. Smooth each side of the parchment down into the pan, adhering it to the bottom

### For the Cakes

1. Cream butter and sugar together in the bowl of a stand mixer fitted with the paddle attachment.
2. Beat in the 3 eggs one at a time.
- 3.

Then mix in almond extract.

4. In a separate bowl whisk together flour, baking powder and salt.
5. Gently add the flour mixture to the creamed butter mixture and stir on low speed until combined.
6. Add milk if mixture is too dense—batter will be thick but should spoon out easily.
7. Divide batter into two equal parts (this recipe makes about 3 1/4 cups batter).
8. Tint one portion of batter pink, and the other portion green.
9. Bake for 45 minutes, or until a toothpick tester comes out clean.
10. Turn cakes out onto a wire rack and let cool completely.

### **Assemble Cake**

1. Using a serrated knife, trim each cake evenly into two long cuboid cakes. You should have two green cake pieces and two pink.
2. Melt apricot jam and brush cakes on all sides with it.
3. Stack cakes together in two-by-two, creating a square of alternating colors.
4. On a piece of parchment, roll marzipan thinly with a large rolling pin, making sure there is enough to completely cover the stacked cakes.
5. Roll stacked cake tightly in marzipan, pressing to secure the edges.
6. Dust work surface with confectioners' sugar and roll ready-made fondant into a large thin sheet—again, making sure there is enough to completely enrobe the cake.
7. Roll marzipan coated cake in fondant making sure the seam is placed at the bottom of the cake—trim as needed.
8. Slice a small portion of cake off each side, removing the excess fondant and marzipan along with it.
9. With the back of a knife press criss-cross patterns in the top of the cake (like quilting).
10. Make a small indentation with a lollipop stick where each line meets.
11. Put a small dab of corn syrup in each hole (use a small paintbrush or toothpick to apply) and place a single pearl dragee in each hole.
12. Store in an airtight container or wrap in cling film.