

LIME AND MANGO BATTENBERG

(from the Bewitching Kitchen)

175 g butter
175 g sugar
3 eggs, lightly beaten
175 g all-purpose flour
2 + 3/4 tsp baking powder
pinch of salt
zest of two limes
2 tsp Amoretti mango emulsion flavor
350 g marzipan

Heat oven to 350 F. Grease and flour Battenberg pan, including the inserts.

Cream butter and sugar until light and creamy. Gradually add the beaten eggs. Sift the flour, baking powder and salt so that they are evenly mixed. Fold it in the butter-egg mixture.

Divide the cake batter into two equal parts. Add the lime zest and a drop of green gel food dye to it. Mix gently. Add the mango flavor and a drop of orange food dye to the second portion of the batter. Spoon the green mixture into two sections of the pan, spoon the orange batter on the two remaining sections. Bake for 30 to 35 minutes.

Allow the cake to cool in the pan. When completely cold, remove from the pan and trim if needed. Brush the mango jam onto the long sides of the cakes and join one plain and one pink slice together and then one pink and one plain on top, creating a checkered pattern. Now brush the jam over all the sides. The jam is what glues the marzipan to the cake, so make sure you have a thin coating all over the surfaces, and also in between the four individual parts.

Roll out the marzipan on some sugar, making a rectangle approximately 8 x 12 inches. Place the cake on to the marzipan so that one edge is lined up to the edge of the marzipan (see my composite photo below). Trim away any surplus marzipan and both ends of the cake with a sharp knife. Decorate the top, if you so desire.