Rhubarb and Custard Battenburg Cake

Ingredients ▶

For the batter ▶

- ▶ 125g soft unsalted butter
- ▶ 125g caster sugar
- ▶ 2 medium eggs
- ▶ 100g self-raising flour
- ▶ 50g ground almonds
- ▶ 2 tsp milk
- ▶ 2 tsp rhubarb essence
- ▶ Pink food colouring
- ▶ 1 tsp vanilla bean paste

For the buttercream ▶

- ▶ 150g Butter
- ▶ 100g Icing Sugar

- ▶ Ready made marzipan

Method ▶

- ▶ Preheat oven to 160C.

- ▶ Using the creaming method, beat butter and sugar together until pale in colour. Then add the eggs one at a time.

- ▶ Stir in flour, ground almonds and the milk until you have a smooth cake mixture.

- ▶ Place half the mixture into another bowl and add a teaspoon of vanilla bean paste and mix.

- ▶ In the other bowl add 2 tsp of rhubarb essence and a few drops of pink food colouring and mix until you have the colour you want.

- ▶ Place the vanilla mixture into one piping bag and the rhubarb mixture into another piping bag.

- ▶ In a Battenberg tin, pipe 2 rows of each mixture into tin so you have four equal rows.

- ▶ Bake for 20 minutes, and leave to cool in the tin once cooked.

- ▶ While the cake is baking make the butter cream by whisking the butter and icing sugar together.

- ▶ Heavily dust a table with icing sugar and roll out marzipan to the size of 30cm x 25cm - be careful that it does not stick to the table, if it does just add more icing sugar.

- ▶ Carefully take the Battenberg rows out of the tin and glue them together into a square shape using the buttercream. Then also cover the outside in buttercream and wrap the marzipan around the Battenberg cake.

- ▶ Trim both ends to neaten it up and crimp the edges.

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