



CHOCOLATE BATTEMBERG CAKE

Battenberg is a light sponge cake with the pieces covered in jam. The cake is covered in marzipan and, when cut in cross section, displays a distinctive two-by-two check pattern alternately coloured. The cake was purportedly named in honour of the marriage of Princess Victoria, a granddaughter of Queen Victoria, to Prince Louis of Battenberg in 1884.



INGREDIENTS:

FOR THE LIGHT CAKE

200 g of flour
160 g of butter
150 g of sugar
1 pack of vanilla yeast
3 eggs

FOR THE CHOCOLATE CAKE

160 g flour
160 g of butter
150 g of sugar
40 g of bitter powdered cocoa Emilia
1 cup of sweet yeast for cakes
3 eggs

FOR DECORATION

150 g dark Chocolate spreadable
Cream Emilia
400 g of marzipan
Red and green food colors
Food gold
Butter for greasing
Flour and icing sugar to dust



Difficulty
HARD



Preparation
110 min



Portions
8

1

Prepare the cakes: in two separate bowls assemble butter and sugar, then combine the eggs, always continuing to fit the mixture with the electric whip. Combine sifted flour, vanilla yeast in a bowl, and sifted flour with cocoa and yeast in the other. Pour the two compounds into two plum cake molds of about 20 cm in length, stuffed and floured, and bake at 180 ° for 40 minutes. Bend and let cool.

TIP

The decoration can also be made with milk chocolate if desired, and instead of the white chocolate drops you can use glaze in the classic green and red Christmas colors.

- 2 Proceed to the assembly of the sweet: cut any protrusions, turning the two cakes into two identical rectangles, then cut each of them first in half in the direction of length, then half in the direction of height. Select 2 sweet strips, as similar as possible. Spread the first light cake strip on the serving plate, then spread it with the chocolate cream on its right side and approach a chocolate cake strip, lightly pressing to paste them. Spread the surface of the two strips with the other chocolate cream, then place a second chocolate cake strip over the light cake. Finally spread the other cream on its right and place the second strip of light cake. Press lightly to compact the 4 strips.
- 3 Finish the decoration: Cut any irregularities from the so assembled sweetness, then spread it with a uniform layer of cream on all sides except the bottom, taking care to clear any excesses. Aside, keep aside two nuts of marzipan and put the rest on a powdered plane with a little icing sugar: calculate a rectangle of about 25 for 30 centimeters. Cover the cake with the leaf of marzipan, pressing slightly to make it adhere well. Cut out any excess pieces. Aside to color the two marzipan nuts with red and green and mold or cut out with leaves and berry clumps of the holly, then paste them over the cake with a little water or glue for sweets. Dust with flaky gold flakes and serve. Tips: The traditional recipe for this cake is to use a jam instead of the chocolate cream: try this variant too! Apricots or raspberries (clove-free and fruitless) are the ones that best suit you.