



Battenberg Cake

Ingredients

1 packet of Orgran Chocolate Cake Mix
1 packet of Orgran Vanilla Cake Mix
Jam of your choice
500g Gluten Free Almond Icing

Method

- 1 Make up both cake mixes, separately as per instructions on the packet. Bake each cake in a loaf tin, which has been lined with grease proof paper, until when tested with a skewer, it comes out cleanly.
2. When the cakes are cool, trim each cake to an oblong, by trimming the edges and the top if necessary, then cut the cakes in half lengthways.
3. Spread one length of chocolate cake, with warmed jam (of your choice) and place a vanilla length of cake, next to it. Then spread the cake tops with jam and place a vanilla length, on top of the chocolate length.
4. Join the last two remaining pieces together lengthways, down the side already spread with jam and place the last remaining chocolate section on the vanilla, pressing all the pieces firmly together.
5. Roll out the almond icing. Spread with a little jam and cover the cake sides, ends and tops with the almond icing. Crimp the top edges of the cake. Then wrap in foil for several hours, before serving.

Variation 1

Irish Battenberg Cake

Instead of covering the cake with almond icing and joining with jam, make a light chocolate butter cream icing and join the cake lengths as before, with a little of the butter cream, then ice all over with the remaining icing, no need to wrap.

Variation 2

Sandwich alternative cakes with raspberry or strawberry jam and a little whipped cream, then cover completely with whipped cream and decorate as desired.