

## Battenberg Cake Pan Instructions

*8" x 6" Cake Pan, 3 Dividers*

### Ingredients

175g (6ozs) butter or margarine;  
175g (6ozs) caster sugar;  
3 eggs;  
175g (6ozs) Self raising flour;  
Few drops of pink colouring;  
3 tbs apricot jam (sieved);  
350g (12ozs) marzipan;  
Caster sugar for dusting



### Method

- BEFORE USE: Wash in hot soapy water, rinse and dry.
- Pre-heat the oven to 180 C (350 F) Gas mark 4.
- Assemble, grease and flour the Battenberg pan.
- Cream together the butter and sugar until light and creamy.
- Gradually add the beaten eggs.
- Fold in the flour.
- Divide the mixture into two equal halves.
- Put a few drops of pink food colouring into one half of the mixture and gently mix until an even colour is achieved.
- Spoon the pink mixture into two sections of the tin, and the plain mixture into the other two sections.
- Place in the centre of the oven and bake for approximately 30 - 35 minutes, or until evenly coloured and firm to the touch.
- Allow the cake to cool in the tin.
- If the cake has risen above the top of the tin, use a serrated knife to cut across the top to remove excess cake.
- Remove the cake from the tin.
- When completely cold, brush the apricot 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 chequered pattern.
- Now brush the apricot jam over all the long sides.
- Roll out the marzipan on some caster sugar making a rectangle approx 20 x 30cm (8 x 12").
- Neaten the edges.
- Place the cake onto the marzipan so the one edge is lined up to the edge of the marzipan and completely wrap the marzipan around the cake.
- Trim away any surplus marzipan and to make a neat cake, just trim both ends with a clean knife.
- The top edges of the cake can be decorated with crimpers if desired.
- N.B. The pink colour can be substituted with chocolate or lemon.
- Keep in an airtight container for up to a week.



## Battenberg pan

Our Battenberg Cake pan has already been a great success.

Named in honour of the marriage of Queen Victoria's granddaughter (Also named Victoria) to Prince Louis Battenberg in 1884, Battenberg cake has become one of the most popular tea-time treats in the UK, with thousands sold every week. Now you can easily make your own with our bespoke pan.

Complete with full recipe details, the new pan can make a traditional Battenberg cake, or with a little ingenuity can be used to produce numerous "checkerboard" variations.



*Battenberg Pan*



## Heat Spread Technology

The key feature of Silverwood Bakeware is that, unlike the vast majority of bakeware on sale in the UK, we don't make it from steel. Steel is cheap, but is a poor conductor and tends to absorb heat slowly and inconsistently, resulting in uneven baking. That's why almost all stainless steel saucepans have a base incorporating a block of aluminium to draw-in the heat quickly and evenly.

In our bakeware, we take this one step further and manufacture the whole item from Alsil<sup>®</sup>, an anodised alloy specially chosen for its properties of fast, even heat distribution. We call this "Heat Spread Technology".

## Anodising

We produce bakeware in two finishes. The vast majority is Silver anodised.

**Silver anodising** involves chemically altering the surface to produce a silver, smooth, easy clean finish with the aluminium core effectively "sealed in".

Certain specially selected products are also available in a Hard anodised finish.

**Hard anodising** is related to silver anodising but is a more advanced finish.

After prolonged processing, a thick film is built up, twice as hard as Stainless Steel. This film is characteristically a dark grey colour. Metal utensils such as whisks and spoons can be used without damaging the surface although surgical steel knives should be avoided.

## Preparation for use

As a general rule, greasing with natural fats (e.g. butter, lard) is preferable to using manufactured fats (margarine, etc). Olive oil tends to stick, and is best avoided, but Ground-Nut (peanut) oil has excellent release properties and works well with most recipes. For nut allergy sufferers we recommend butter or lard.

## Non-stick properties & Patina development

Many experienced users of our bakeware will already be aware that it improves with use. Unlike products coated with non-stick (PTFE), all of which will eventually deteriorate with use, frequent use of our products will actually enhance their release properties. After each use, the anodised surface captures and retains a microscopic film of lubricant which builds up to form a "Patina".

Avoiding strong detergents will allow this patina to develop, producing significantly improved release properties.

If, at any time, the patina is removed (for example by over-zealous washing), normal use will cause the build-up to start again with no long-term detriment.

## CARE & USE

**Warning: Silverwood bakeware should never be put in a dishwasher.**

Washing in warm soapy water with a nylon washing-up brush will usually be good enough. Soaking for a few minutes will help to release any stubborn, burnt-on residues. Cooking with some fats and oils may produce a light discolouration of the surface. This is normal, and will actually enhance the release properties of the bakeware (see **Non-stick properties & Patina development** above)