



Cherry Bakewell Sweethearts

8 Portions



Medium

● up to 60 Min.



- 1 Line 2 baking trays with baking parchment. Sift the flour into a bowl. Add the butter and rub into the flour until well blended and the mixture resembles fresh breadcrumbs. Stir in the caster sugar.
- 2 Add the egg and mix in. Bring together with your hands, pressing the ingredients together to make a ball. Turn on to the work surface and knead gently until smooth and well combined.
- 3 Lightly flour the work surface and roll out the pastry thinly - approx. 0.25cm (1/8th inch). Using a 8cm (3 ½ inch) wide heart cutter, stamp out 16 hearts, re-rolling as necessary. Cut out a 2.5cm (1inch) heart from 8 of the pre-cut hearts, and reserve the small cut outs.
- 4 Lay 4 uncut hearts on each baking tray and gently press paper pop sticks halfway up each heart. Make up the Egg White Powder as directed on the sachet and brush a little over each of the hearts on sticks.
- 5 Dust the work surface lightly with icing sugar and gently knead the Marzipan to soften. Roll out thinly and cut out 8 marzipan hearts using an approx. 5cm (2inch) cutter, re-rolling as necessary. Place one marzipan on top of each pastry heart to cover the stick, and press down gently.

Ingredients:

Equipment Needed:

For the pastry:

175 g Plain Flour (3 oz) and extra for dusting

75 g Lightly Salted Butter (3 oz), Cut into small pieces

30 g Caster Sugar (2 tbsp)

1 Medium Egg (beaten)

For the filling:

1 Dr. Oetker Free Range Egg

White Powder Sachet x 1 sachet (5g)

5 g Icing Sugar (To dust)

100 g Dr. Oetker Ready to Roll Marzipan (3 1/2 oz)

45 ml Cherry Jam (3 tbsp) smooth, softened

30 g Caster Sugar (2 tbsp)



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- 6 Spread each marzipan heart lightly with some of the jam. Carefully press the remaining large hearts on top. Press round the edge of each using the prongs of a fork to seal. Brush the back of the cut out hearts with egg white and stick on top of the pops. Chill for at least 30 minutes.

- 7 Ten minutes before cooking, preheat the oven to 190°C (170°C Fan oven, 375°F, gas 5). Brush the pops with egg white and sprinkle with caster sugar. Bake for 12-15 minutes until lightly golden. Cool for 10 minutes, fill the centre of each heart with a little more jam then transfer to a wire rack to cool. Your pops are now ready to serve and enjoy!

Tip from the Test Kitchen

- Note: you may find it easier to work with the pastry in 2 halves. Simply cut the dough in half before you roll, and work on each piece separately. If time is short, use 300g (10oz) readymade sweet shortcrust pastry.

