



Marzipan Heart Cake

12 servings



Medium

● ● up to 120 Min.



Ingredients:

For the Cake:

625 g Mixed Dried Fruit (1lb 6oz)
75 ml Brandy or Orange Juice (5 tbs)
150 g Lightly Salted Butter (5 oz) softened, plus extra to grease
150 g Light Muscovado Sugar (5 oz)
10 g Mixed Spice (2 tsp)
200 g Plain Flour (7 oz)
25 g Stem Ginger (1 oz) chopped
50 g Mixed Nuts (2 oz) chopped
about 3 Medium Eggs

For the Decoration:

45 g Apricot Jam (3 tbs)
250 g Dr. Oetker Ready to Roll Marzipan (8 oz)
5 g Icing Sugar for dusting
Dr. Oetker Red Extra Strong Food Colour Gel
Dr. Oetker Bright Writing Icing
Bay Leaves small
about 20 g Unblanched Almonds

1 Marzipan Heart Cake:

Tip the dried fruits into a bowl and add the brandy or orange juice. Stir well then cover and leave for several hours or until the liquid is absorbed.

2 Preheat the oven to 140°C/275°F/Gas Mark 1. Grease and line the base and sides of a 15cm (6inch) round cake tin with greaseproof paper. Grease the paper.

3 Using a hand held electric whisk, beat together the butter, sugar and mixed spice until pale and creamy. Gradually beat in the eggs, a little at a time, adding a spoonful of flour if the mixture begins to curdle. Stir in the remaining flour until combined.

4 Add the ginger, nuts, soaked fruits and any unabsorbed liquid and stir until evenly mixed. Turn into the tin and level the surface. Bake for about 2-2 1/2 hours or until slightly risen and a skewer inserted into the centre comes out clean. Leave to cool in the tin.



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- 5 To decorate, use a palette knife to brush the apricot glaze over the top and sides of the cake. Reserve 50g (2oz) of the marzipan and roll out the remainder on a surface dusted with icing sugar to a round about 28cm (11inches) in diameter. Lift the paste over the cake and ease it to fit around the sides, trimming off the excess around the base.
- 6 Knead a little red food colouring into the reserved marzipan and roll out on a surface dusted with icing sugar. Cut out small heart shapes in various sizes.
- 7 Use the tube of writing icing to secure the bay leaves, almonds and heart shapes around the top edges of the cake. If liked secure a ribbon around the sides of the cake and store in a cool place until ready to serve.

Tip from the Test Kitchen

- Dr. Oetker red Coloured Ready to Roll Icing can be used instead of marzipan to shape the hearts. This cake keeps well, covered with marzipan for a couple of weeks before decorating. Once decorated the bay leaves will start to wilt after several days.

