

Battenberg Cake Cookies

Makes 16

Hands-on Time 30 minutes plus chilling (overnight)

Baking Time 17 minutes

Ingredients

- 250g unsalted butter (softened)
- 200g light brown sugar
- 175g caster sugar
- 3 tsp almond extract
- 3 large eggs
- 400g + 1 tbsp plain flour
- 1 tsp bicarbonate of soda
- 1 tsp fine salt
- 85g ground almonds
- 80g icing sugar
- 1/8 tsp rose water
- Pink food colouring (liquid gel recommended)

Equipment

- Freestanding mixer with paddle attachment
- 2 bowls
- Baking parchment
- Spatula
- Baking sheet (ideally aluminium)
- Knife
- Spoon
- Wire rack

Method

1. Make the cookie dough

- In a freestanding mixer, beat the butter, light brown sugar, and caster sugar for 5 minutes until light and fluffy.
- Add 2 tsp almond extract and 2 eggs, mixing briefly to combine.
- Add 400g flour, bicarbonate of soda, and salt. Mix until just combined, scraping down the sides with a spatula.
- Shape the dough into a log, wrap in parchment, and chill for 30 minutes.

2. Prepare the fillings

- In a bowl, mix 1 tbsp flour, 1 egg, ground almonds, and icing sugar.
- Divide the mixture in half. To one half, add 1 tsp almond extract. To the other, add the rose water and pink food colouring.

3. Assemble the cookies

- Slice the chilled dough into 32 equal rounds.
- Flatten each round slightly, add a dollop of filling, and seal with another flattened round. Roll into balls.
- Place the balls on a parchment-lined baking sheet and chill overnight.

4. Bake the cookies

- Preheat the oven to 170°C/150°C (fan)/325°F/Gas Mark 3.
- Bake 6-8 cookies at a time, spaced 10cm apart, for 17 minutes.

- Let the cookies rest for a few minutes on the sheet, then transfer to a wire rack to cool completely.

Enjoy!