

# RECIPES

# RENSHAW

THE PROFESSIONALS CHOICE  
ESTD 1898

## CHERZIPAN CAKE

- Cake batter
  - Water icing
  - Renshaw Original Marzipan White
  - Glace Cherries
1. Line a loaf tin with baking parchment and half fill with your cake batter.
  2. Place in half the cherries and top with a layer of white marzipan.
  3. Fill with the remaining batter and sprinkle over the cherries.
  4. Bake until golden and cooked through.
  5. To decorate, drizzle with a thin water icing.



### HANDY HINT!

You can sprinkle Demerara sugar over the loaf cake whilst it is still hot as an alternative decoration.

## BEESTING CAKE

- Crème cake mix into a sheet tray – mix in 20% Macaroon at the end of mixing the batter
  - 200g Butter
  - 200g Caster sugar
  - 100g Honey
  - 150g Cream
  - 200g Flaked Almonds
1. Add all ingredients apart from the almonds to a pan and heat until a golden caramel colour, remove from heat and add almonds.
  2. Pour over the cake mix when it is just baked, as evenly as possible.
  3. Return it to the oven and bake until the caramel has set. Allow to cool.
  4. Whip double cream and add in equal quantities of ready-made custard.
  5. Slice cake and pipe mixture into the centre, replace the lid. Slice and chill.



## CHERRY MACS

- 2000g Macaroon or Renmac
  - 120g Renwhites solution\*
1. Place Macaroon and Renwhites in a bowl with a beater and mix on top speed for three minutes.
  2. Pipe onto lined trays at required size. Sprinkle over with flaked almonds and dust with icing Sugar. Place a cherry half on top
  3. Open damper on oven. Bake at 175°C (350°F) until golden brown, 20 to 25 Mins.
  4. When cold remove from tray

\*To make Renwhites solution, combine 70g Renwhites to 500ml water



## FRUITED BAKEWELL

- 1200g Renshaw Macaroon or Renmac
  - 800g Egg
  - 600g Rice flour
  - 1000g Sultanas
  - 500g Whole cherries
  - Raspberry jam to seal the pastry
  - Caster sugar for dusting
  - Vanilla to taste
1. Cream the Macaroon and butter together on 2nd speed.
  2. Scrape down.
  3. Add the egg in portions on 2nd speed and scrape down.
  4. Add vanilla.
  5. Fold in the flour.
  6. Finally blend in the fruit.
  7. Line a 30" x 18" baking sheet with sweetpaste and part bake for 10 minutes.
  8. Remove from oven then spread a thin layer of raspberry jam over base.
  9. Cover with mix, then bake at 175 C / 350F until golden brown.
  10. Once cool, sprinkle over with caster sugar and cut into required shapes.

