



Cakes

Cupcakes

Cookies

Bars & Slices



Cherry Bakewell Sweethearts



Prep Time:
50 mins



Cook Time:
15 mins



Serving Size:
10

- Ingredients -

175g (6 oz) plain flour + extra for dusting
75g (3 oz) lightly salted butter, cut into small pieces
30ml (2 tbsp) caster sugar
1 medium egg, beaten

- For the Filling -

1 sachet Dr. Oetker Egg White Powder
Icing sugar to dust
100g (3 1/2oz) Dr. Oetker Ready to Roll Marzipan
45ml (3 tbsp) smooth red cherry jam, softened
30ml (2 tbsp) caster sugar



- METHOD -



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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.

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!

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.

