



Macaroon cookies with salted caramel filling page 68



Chilling macaroon cookies allows the filling to set and the shell to soften slightly.

Chic treats

On-trend macaroon cookies, shortbread with a pretty twist and a classic cake revisited, *Eric Lanlard* takes teatime chocolate bakes to a glamorous new level

PHOTOGRAPHS *Maja Smend*



Proper Black Forest gateau page 67

Proper Black Forest gâteau

Serves 10

This cake has a bit of a kitsch reputation but, when done properly, it's extremely delicious and light.

Prep 25 mins Total time 50 mins, plus cooling

Get ahead Bake the cakes a day ahead and store in an airtight tin

6 medium eggs
1 tsp vanilla extract
250g golden caster sugar
50g cocoa powder
100g plain flour
150g unsalted butter, melted and cooled, plus extra for greasing
150g dark chocolate
3 tbsp raspberry preserve
40 pitted black cherries, fresh or tinned

For the syrup

175g golden caster sugar
2 tbsp kirsch

For the kirsch cream

750ml whipping cream
75g golden caster sugar
2 tsp vanilla extract
3 tbsp kirsch

- 1 First, make the sponges. Preheat the oven to 180°C, fan 160°C, gas 4. Grease 3 x 22cm-diameter sandwich cake tins and line the bases with baking paper.
- 2 In a large bowl, whisk the eggs, vanilla and sugar together using an electric hand whisk until thick and the whisk leaves a trail – it will take about 10 minutes. Sift the cocoa powder and flour together, then fold in. Stir in the melted butter.
- 3 Divide the cake mixture between the tins and bake for 20-25 minutes, or until springy to the touch. Cool in the tins for 5 minutes, then turn out on to a rack to cool completely.
- 4 Shave the block of chocolate using a potato peeler or by scraping the blade of a kitchen knife across the surface. Chill the shavings.
- 5 To make the syrup, put 200ml water and the sugar in a pan; bring to the boil for 5 minutes. Leave to cool; stir in the kirsch. To make the kirsch cream, whip the cream and sugar to firm peaks, then fold in the vanilla and kirsch.
- 6 To assemble the cake, level the tops of the sponges using a sharp knife, if necessary. Place a little kirsch cream on a serving plate and secure one of the sponges on top. Brush the

sponge with some of the syrup; spread over the raspberry preserve.

- 7 Sandwich together with a second sponge and brush again with the syrup. Spread over a layer of the kirsch cream, about 1cm (½in) deep. Cover with the cherries, reserving 8.
 - 8 Spread a little more cream over the cherries, then top with the final sponge, upside down, to give an even, flat top. Brush with syrup (you may have a little syrup left).
 - 9 Spoon a quarter of the remaining cream into a piping bag fitted with a large star nozzle; set aside. Using a palette knife, cover the top and sides of the cake with the rest of the cream.
 - 10 Stick the chocolate shavings over the sides of the cake with your palm. Pipe around the edge of the cake and 8 swirls in the middle; place the reserved cherries on the swirls.
- 804cals; 52g fat (31g sat fat); 9g protein; 2g fibre; 18g carbs; 64g total sugars; 0.3g salt

Chocolate shortbread Florentine

Makes 16

This makes a great gift wrapped in a beautiful bag or given in a glass jar. Prep 15 mins Total time 1 hr, plus cooling

Get ahead Make a day ahead. Store in an airtight container, not in the fridge

300g plain flour
100g golden icing sugar
50g cocoa powder
250g soft unsalted butter, in pieces
2 medium eggs

1 tsp vanilla bean paste

For the Florentine topping

zest of 1 orange
60ml double cream
100g golden caster sugar
30g glucose syrup
60g unsalted butter
50g clear honey
100g toasted flaked almonds
50g glacé cherries, halved
50g mixed peel, chopped

- 1 Preheat the oven to 180°C, fan 160°C, gas 4.
- 2 Sieve the flour, icing sugar, cocoa and a pinch of salt together; rub in the butter until it's like breadcrumbs.
- 3 Add the eggs and the vanilla paste; combine to create a soft dough.



Chocolate shortbread Florentine

- 4 Press the dough into a 16-18cm square tin lined with baking paper on both the bottom and sides.
 - 5 Prick with a fork all over and bake for 15-20 minutes or until firm; remove from the oven.
 - 6 Increase the temperature to 200°C, fan 180°C, gas 6. Add the zest of the orange to the cream in a pan. Bring to the boil, then remove from the heat; leave to infuse for 5 minutes.
 - 7 Tip the sugar into a thick-bottomed pan with 60ml water and the glucose. Bring to the boil over a medium heat; let the mixture caramelize gently without stirring too much – when the caramel is a dark blonde, gradually add the warm cream. Then add the butter and honey, and stir to melt.
 - 8 Let the mixture simmer over a medium heat for 3 minutes. Fold in the toasted almonds, cherries and mixed peel; pour over the shortbread base, and spread it out using a palette knife.
 - 9 Return to the oven and bake for further 15 minutes until the top is golden. Leave to cool before cutting into pieces – use a large sharp knife.
- 404cals; 25g fat (14g sat fat); 5g protein; 2g fibre; 40g carbs; 23g total sugars; 0.2g salt ▶



Master pâtissier Eric Lanlard owns London's glamorous cake shop, cook school and cafe, *Cake Boy* (cake-boy.com). He's also author of several books including *Home Bake*, *Tart It Up*, and his latest – *Chocolat*. See our exclusive offer for Eric's chocolate-themed afternoon tea on page 28.

Macaroon cookies with salted caramel filling

Makes 12

Having grown up in Brittany, I am very fond of salted caramel. It's a tasty filling for these oversized macaroons – a cross between a macaroon and a cookie.

Prep 25 mins Total time 1 hr 10 mins, plus cooling and resting

Get ahead Make a day ahead; store in the fridge

For the coffee macaroon cookies

- 2 medium egg whites
- 35g golden caster sugar
- a few drops of yellow food colouring
- 2 drops of Camp coffee extract
- 85g ground almonds
- 150g golden icing sugar
- sea salt flakes, crushed

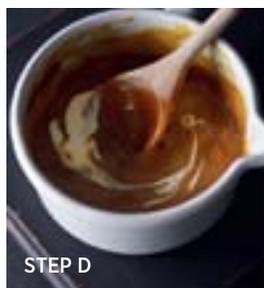
For the chocolate macaroon cookies

- 2 medium egg whites
- 35g golden caster sugar
- 85g ground almonds
- 115g golden icing sugar
- 15g cocoa powder

For the salted caramel filling

- 175g salted butter
- 150g golden caster sugar
- 150ml double cream

- 1 Line 2 large baking trays with baking paper – draw 12 x 6cm-diameter circles on each sheet of paper, then turn the sheets over.
- 2 For the coffee macaroon cookies, beat the egg whites to stiff peaks using a hand-held electric whisk, then add the caster sugar gradually with the food colouring and coffee extract. Using a large rubber spatula, fold the ground almonds and icing sugar into the whisked whites, until you have a glossy mixture. **(STEP A)**
- 3 Transfer the mixture into a piping bag fitted with a 1cm plain nozzle.



- 4 For the chocolate macaroon cookies, whisk the egg whites and add the caster sugar gradually. Fold the ground almonds, icing sugar and cocoa into the whisked whites. Transfer the mixture to a piping bag and pipe the macaroons, as before, so you have 24 macaroons in total. Set the chocolate macaroon cookies aside for 30 minutes for a crust to form. Preheat the oven to 180°C, fan 160°C, gas 4. **(STEP B)**
 - 5 Bake the macaroon cookies for 15 minutes. Leave to cool on the baking trays. Meanwhile, for the filling, cut 25g of the butter into small pieces. Heat the sugar in a thick-based pan over a medium heat until it turns a dark caramel colour; stir from time to time. Take the pan off the heat and stir in the pieces of butter. **(STEP C)**
 - 6 In a separate pan, heat up the cream. Put the caramel back on the heat and gradually add the hot cream; allow to bubble for a few minutes. **(STEP D)**
 - 7 Pour the mixture into a bowl and leave to cool to room temperature.
 - 8 Whisk the remaining butter until pale and fluffy, then gradually whisk into the cooled salted caramel. **(STEP E)**
 - 9 Pipe a blob of the salted caramel filling on to 12 of the macaroon cookie halves, then sandwich with another macaroon. **(STEP F)**
 - 10 Chill the macaroon cookies for at least 6 hours before eating.
- 315cals; 15g fat (5g sat fat); 5g protein; 0g fibre; 41g carbs; 41g total sugars; 0.2g salt ♦



Come and see us at The Cake & Bake Show

In our May issue, we launched our competition for readers to enter a decorating idea for a cake to help us celebrate *Sainsbury's magazine's* 20th birthday. Eric Lanlard will be judging our six finalists' entries with food director Sarah Randell and the editorial team at **The Cake & Bake Show**, which runs from **13-15 September** (thecakeandbakeshow.co.uk). Come and say hello at the *Sainsbury's magazine* stand!



Readers can buy a copy of Eric Lanlard's *Chocolat* (Mitchell Beazley, £18.99) for the special price of £12, plus free UK postage*. To order, call 01903 828503 and quote 'Chocolat/MB559'.

*OFFER IS SUBJECT TO AVAILABILITY. PLEASE ALLOW SEVEN DAYS FOR DELIVERY