

MARBLE CAKE

Ingredients

- 225g butter softened
- 225g caster sugar
- 275g self-raising flour
- 2 level tsp baking powder
- 4 large eggs
- 2 tbsp milk
- 1 tsp vanilla extract
- 2 tbsp cocoa powder

Method

1. Preheat the oven to 160°C/140°C fan/gas mark 3. Lightly grease a 900g loaf tin, and line with a wide strip of grease-proof paper to go over the base and up the longer sides.
2. Add the butter, sugar, flour, baking powder, eggs, milk and vanilla extract into a large bowl and beat until well-blended. Measure the mixture into 2 separate bowls.
3. Add the cocoa powder to one of the mixtures, stirring well until evenly blended.

4. Take turns spooning the vanilla and cocoa cake mixtures into the prepared tin until all the mixture is used up, and gently level the surface.
5. Bake for 50 – 60 minutes, until the cake is well risen, springy to the touch and starting to shrink away from the sides of the tin.
6. Allow to cool in the tin for a few minutes, then turn out on to a wire rack, peel off the grease-proof paper and leave to cool completely.

