

HIHS SPRING SHOW Saturday 29th March 2014

Recipe for Class 63: MARBLE CAKE

INGREDIENTS

175g/6oz butter
175g/6oz caster sugar
3 eggs, lightly beaten
½ tsp vanilla extract
225g/8oz self-raising flour
Pinch salt
2 tbsp milk
2 tbsp cocoa powder
2 tbsp strong black coffee, cooled

METHOD

Pre-heat oven to 180c/350F/Gas 4.
Grease and line a 20cm/8" round tin.
Cream butter and sugar with electric whisk in large mixing bowl until pale and fluffy.
Add the beaten egg, a little at a time, whisking well after each addition.
Whisk in vanilla extract.
Sift flour and salt into a large bowl, and then fold it gently into the butter and egg mixture.
Divide the cake batter into two equal portions (about 350g each).
Add the milk to one portion of the mixture, stirring in gently until well combined.
Mix cocoa powder and the coffee together in a mug to form a smooth paste. Stir paste into other portion of the cake batter until thoroughly combined.
Spoon large blobs of each cake mixture into prepared tin, alternating the flavours to give a marble effect.
Bake for 50-60 minutes until cake is springy to the touch and a wooden skewer inserted into the centre comes out clean.
Allow the cake to cool in the tin for 10 minutes, then turn out to cool.