

# CHOCOLATE MARBLE CAKE



By Food lovers recipes

## CHOCOLATE MARBLE CAKE

- 225 g butter or margarine
- 225 g castor sugar
- 4 eggs
- 1 tsp vanilla essence
- 3 tablespoons milk
- 225 g self raising flour.
- 2 tablespoons cocoa powder

Beat sugar and butter till creamy, add eggs 1 at a time beating after each addition .

Add in the milk vanilla essence cocoa powder and flour fold in with light hands...

Half the mixture and add the cocoa powder to one half mix well ...place the mixture alternately in a baking tin. Swirl with a butter knife to get a marble effect. Bake at 180 degree oven for 45 to 55 minutes.

This cake makes 1 x 20cm cake round or square.

Source: Amina Wackie Shaikh