



MARBLE CAKE

INGREDIENTS

250grams unsalted softened butter
2 teaspoons vanilla essence
2 ¼ cups (275grams) caster sugar
3 eggs
2 ¼ cup (335grams) self raising flour
¾ cup (180ml) milk
Rose colour food colouring
2 teaspoons cocoa powder
2 tablespoons milk (extra)

METHOD

1. Preheat the oven at 180 degrees Celsius.
2. Grease baking tins with canola oil.
3. Beat butter, vanilla and sugar until light and fluffy.
4. Beat in eggs one at a time.
5. Stir in sifted flour and milk in two separate lots.
6. Divide mixture into 3 bowls. Tint one mixture with food colouring. Blend the cocoa powder with extra milk and stir into second mixture.
7. Drop alternate spoonfuls of mixtures into pans and smooth surface (approx. 300grams each tin) and bake about 30 minutes.

HOT TIPS

1. You can gently mix the three colours by running a tooth pick through the spooned mixture – don't mix too much otherwise you will blend the colours too much.