

## Chocolate Marble cake

### Ingredients

#### Cake -

150g butter  
150g caster sugar  
3 eggs  
150g self-raising flour  
2 tbsp milk  
1 tsp vanilla extract  
1 tbsp cocoa powder

#### Chocolate Buttercream

300g Icing Sugar  
100g Butter or Margarine  
40g Cocoa

★ Aim Higher - Flavour one half of the cake mixture with orange or lemon zest or coffee.

Then flavour the buttercream to match.

### Equipment

All equipment is provided by school but ..

**\*Remember to bring a large container with lid to take your cake home- a round sweet tub will be perfect\***

***TIME IS LIMITED IN LESSONS SO PLEASE MAKE SURE ALL INGREDIENTS ARE WEIGHED UP AT HOME***

Oven temperature : Gas mark 4 or 180°C or 160°C fan

### Method:

Preheat the oven. Use 2 round cake tins and line each one with a circle of greaseproof paper.

1. **To make the cake** :- Put all the ingredients (except the cocoa powder) into a bowl and mix with an electric hand whisk for 1-2 mins until smooth.
- ★ 2. Divide the mixture between 2 bowls. Stir the cocoa powder into the mixture in one of the bowls. Add the orange zest (or other flavour) to the other bowl.
3. Take 2 spoons and use one to dollop the chocolate mix and one to dollop the vanilla cake mix into the tin alternately.
4. Take a skewer and swirl it around the mixture in the tin to create a marbled effect.
5. Bake the cake for 20 mins until a skewer inserted into the centre comes out clean. Turn out onto a cooling rack and leave to cool.
6. **THE CAKE WILL NOW BE FROZEN AT SCHOOL AND WILL BE DECORATED IN THE NEXT LESSON**
- ★ 7. **Make the buttercream**:- Place the butter into a bowl and beat with a wooden spoon until it softens. Gradually add the icing sugar, beating after each addition until it is smooth. Add any chosen flavourings and mix until smooth. Put the buttercream into an icing bag.
8. Cover the lid of your container with foil. This will act as a cake board. Pipe some buttercream into the middle of the cake and then place the other cake on top. Pipe some buttercream rosettes evenly around the edge of the cake.