## 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

### 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.