



Name of the recipe: Marble cake

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Make sure you have everything you need and place them on your kitchen counter. This is called "mise en place" (in French) to make sure all the ingredients are available at home and you are not disappointed later if you are half way and you are lacking something.



Ingredients:

1. 2 ½ cups plain flour
2. 1 ½ cups sugar
3. 1 tspn. Vanilla extract
4. 3 tspn. Baking powder
5. ½ cup melted butter or oil (not olive oil)
6. 2 eggs
7. 1 cup milk
8. ½ cup cocoa (or any chocolate powder)

Optional:

1. 2 bowls to separate the batter
2. Powdered sugar to sprinkle on top

To prepare:

1. Preheat the oven to 180°C
2. Grease the cake tin
3. Mix all dry ingredients
4. Mix egg, milk, vanilla & butter
5. Join together both mixtures
6. Pour a little more than half the mixture into the cake tin.
7. Add the chocolate to the rest of the mixture and pour over the other making sure it remains mainly in the center.

Time in oven:30.....mins. Temp:.....180.....°C