



Marble cake

20'
Hands on

15''
Hands off

40'
Cook Time

8-10
Portion(s)

1
Difficulty



Method

- Preheat oven to 160* C (320* F) Fan.
- Grease and flour a 22 cm [round cake pan](#).
- Beat the butter and sugar in a mixer, until it becomes light and fluffy and the sugar dissolves completely.
- Add the eggs, one at a time, waiting for the first egg to be completely incorporated in the mixture before adding the next one. Scrape down the sides of the bowl when necessary and continue beating. Be careful not to drop any egg shells in the mixture. You can break them open in a bowl first, just to be sure.
- Add the vanilla and the orange [zest](#) and beat. Add half of the flour and beat just enough to incorporate it into the mixture. Add the remaining flour and gently fold into the mixture with a spatula.
- Add half of the mixture to the cake pan, or enough to completely cover the bottom.
- In a small bowl, combine 3 tablespoons of milk with the cocoa powder. Mix until the the cocoa powder dissolves completely and the mixture turns into a chocolate paste. Add the chocolate paste to the remaining half of the cake batter. Use a knife to create swirls in the batter.
- Bake for 35-40 minutes or until you insert a knife into the cake and it comes out clean.
- Allow to cool for 15 minutes. Remove from cake pan and we sprinkle with icing sugar!

Ingredients

- 250 g butter, melted
- 250 g granulated sugar
- 4 eggs, medium
- 250 g self-rising flour
- orange zest, of 1 orange
- 2 vanilla pods, powder
- 25 g cocoa powder, sifted
- 3 tablespoon(s) milk, 3,5%

Διατροφικός πίνακας

Nutrition information per portion

410 Calories (kcal)	23.0 Total Fat (g)	14.0 Saturated Fat (g)	44.0 Total Carbs (g)
21%	33%	70%	17%
25.0 Sugars (g)	4.3 Protein (g)	2.2 Fibre (g)	0.1 Sodium (g)
28%	9%	9%	2%