



Marble Cake

Preparation Time: 30 minutes

Baking Time: 1 hour

**Serves 12*

Ingredients:

- 250g butter, softened
- 1 teaspoon vanilla essence
- 1 ¼ cups (275g) caster sugar
- 3 eggs
- 2 ¼ cups (335g) self raising flour
- ¾ cup (180ml) milk
- pink food colouring
- 2 tablespoons cocoa powder
- 1 tablespoon milk, extra

Pink Butter Frosting

- 90g butter
- 1 cup (160g) icing sugar mixture
- 1 tablespoon milk
- pink food colouring

Method:

- 1) Position oven shelves; pre-heat oven to moderate. Grease deep 22cm round cake pan; line base with baking paper.
- 2) Beat butter, essence and sugar in medium bowl with electric mixer until light and fluffy. Add eggs, one at a time, beating until combined. Using wooden spoon, stir in flour and milk, in two batches.
- 3) Divide mixture evenly among three bowls; tint mixture in one bowl pink by stirring through a few drops of colouring with a wooden spoon.
- 4) Using a teaspoon, blend sifted cocoa with extra milk in a cup; stir into the second bowl of mixture.



- 5) Drop alternate spoonfuls of the three coloured mixtures into prepared pan.
- 6) Pull a skewer backwards and forwards through cake mixture several times for a marble effect; smooth surface with metal spatula.
- 7) Bake cake in moderate oven about 1 hour. Stand cake 5 minutes then turn onto wire rack; turn cake top-side up to cool
- 8) **Pink butter frosting:** Beat butter in small bowl with electric mixer until light and fluffy; beat in icing sugar and milk, in two batches. Using wooden spoon beat in a few drops of colouring to tint frosting pink.

Tips:

- There are many types of food colourings available – pastes, gels, powders and liquids. Since they all vary greatly in strength, start tinting by using only a drop of a tiny amount then increase the amount until you get the strength of colour you desire.
- **Storage:** Cake will keep for up to 2 days in an airtight container at room temperature or in the refrigerator for up to 4 days. Frosted or unfrosted, this cake can be frozen up to 1 month.