

Cake Time

Chocolate Marble Cake

Recipe submitted by Frances Lamb

Serves 8 people

Ingredients

225g (8oz) butter
225g (8oz) caster sugar
3 Eggs
350g (12oz) self raising flour
salt
225ml (7floc) fresh milk
25g (1oz) cocoa powder
1/4 cup water
2 tablespoons butter
1/2 teaspoon vanilla essence (flavoring)
2 ounces unsweetened chocolate, melted
2 to 2 1/2 cups confectioners



Special requirements

WHAT YOU NEED:

8 inch (20.5cm) Round cake tin, sift, bowls, spoons, wire cooling rack (optional).

Method

CAKE:

1. Grease and line a 8inch (20.5cm) Round cake tin.
2. Cream together butter and sugar.
3. Add eggs one at a time,beating well.
4. Fold in flour, salt and milk.
5. Divide mixture into two bowls, add cocoa to one and mix well.
6. Spoon mixtures alternately into prepared cake tin two achieve the "marbled" effect.
7. Bak at 170° C (325° F) Gas mark 3 for 1½hours, or until well risen.
8. Cool and turn on to a wire cooling rack.

CREAMY CHOCOLATE FROSTING:

Heat water and butter; add vanilla and melted chocolate, blending well. Sift 2 cups of the confectioners' sugar into the mixture; beat to spreading consistency, adding more confectioners as needed.

Additional comments

PREPERATION TIME: 25mins

COOKING TIME: 1½hours