



Marble cake

Serves 10-12

2tbsp cocoa

2tbsp hot water

175g softened butter or margarine

175g caster sugar

1 large egg

225g plain flour

1tsp baking powder

pinch of salt

2tbsp milk

1/2tsp vanilla essence

sieved icing sugar, for dusting

4 Bake in the preheated oven for about one hour until firm to the touch, or until an inserted skewer comes out clean. Allow to stand for 10 minutes, then loosen the cake around the edges, shake gently and turn out onto a wire rack or plate. Remove the lining paper and leave the cake to cool.

5 Dust the top of the cake with the sieved icing sugar and serve.

Fat	13g	Carbs	12g	Energy	180kcal
Protein	4g	Sodium	.3g	Fibre	2g

1 Grease and line a 25cm ring tin. Preheat the oven to 180°C/gas mark 4. Blend the cocoa with the hot water in a small bowl and set aside.

2 Put all the other ingredients, except the sieved icing sugar, into a bowl and beat until the mixture is smooth and creamy. Divide the mixture in two by placing half of it in another bowl. Gently mix the cocoa mixture into one portion of the batter.

3 Spoon the mixture alternately into the prepared ring tin and smooth over the top with a knife.