

Marble Cake

Ingredients:

225g Self Raising Flour

225g Butter

225g Caster Sugar

4 Eggs

2 Tablespoons Cocoa Powder

1 Orange



You will need a loaf tin measuring 20.5 x 12.5 x 8cm and a container to take your marble cake home in.

Method:

1. Pre-heat the oven to 180°C or Gas Mark 4.
2. Weigh and measure out all the ingredients accurately.
3. Put the loaf tin onto baking parchment or greaseproof paper. Draw around the bottom of the tin and cut out the shape.
4. Grease the tin and put the paper into the bottom.
5. Place the butter and the caster sugar into a large mixing bowl. Cream them with a white plastic stirring spoon until they are light and fluffy.
6. Crack the first egg into a small bowl and beat with a fork. Add the egg to the creamed mixture.
7. Crack each of the remaining eggs one at a time into a small bowl, beat with a fork and transfer into the large bowl.
8. Sift the flour into the large bowl and then 'fold' it in with a metal tablespoon.
9. Divide the mixture into two smaller bowls.
10. Grate the rind off the orange, taking care not to grate any of the white pith underneath as it tastes bitter. Add the orange rind to one bowl and sift the cocoa powder to the other.
11. Stir each bowl well, using separate spoons.
12. Put alternative spoonfuls of the mixture into the cake tin. Use a knife to make swirly patterns through the mixture. Smooth the top.
13. Bake the cake for 1 hour to 1 hour and 20 minutes. The cake should be well risen and firm when you press it.
14. Using oven gloves remove the tin from the oven.
15. Leave the cake in the tin for 10 minutes to cool, then turn it onto a cooling rack.
16. When it is cold, cut into equal thickness slices.

