

ChefNorway's

Marble Cake

<i>Servings</i>	<i>Preparation Time</i>	<i>Mixer Time</i>	<i>Baking Time</i>	<i>Oven Temperature</i>
8+ People	15 minutes	10 minutes	50-60 minutes	175/345 Celsius/Fahrenheit

Marble cake is the cake any student at elementary school start their baking studies with. It's easy, and as long as you don't burn it, you will get a good result. It's called Marble cake because it has a marble effect. You mix layers of white batter and chocolate batter and get the marble effect. Great to stack in the freezer and bring it out for an unexpected visit!



Ingredients

European Measurements	US Measurements
2 dl. sugar	1 cup sugar
150g butter	5.3 oz. butter
1 vanilla bean/ 1 tsp. vanilla	1 vanilla bean/ 1 tsp. vanilla
3 eggs	3 eggs
4 dl. white flour	2 cups white flour
1 tsp. baking powder	1 tsp. baking powder
1,5 dl. heavy cream/milk	3/4 th cup heavy cream/milk
2 tsp. vanilla	2 tsp. vanilla
2 tbsp. heavy cream/milk	2 tbsp. heavy cream/milk

Directions

1. Start by adding butter, sugar and vanilla bean to a mixer bowl.
2. Mix butter and sugar white. Before adding eggs I like to get the batter from the edges to the middle of the bowl.
3. Add one egg at a time, and mix it for 30 seconds before adding next the egg
4. When last egg is mixed in, sift in the white flour mixed with baking powder. Keep the machine running.
5. Add in the ¾ cup cream while mixing the flour in.
6. Blend in the flour around the edges so everything in the bowl gets mixed.
7. Pour out about 2/3 of the batter into another bowl, and place the mixer bowl back in the machine.
8. Add Cocoa, vanilla and cream into the batter. Let it mix while you butter the bread form.
9. While it's still mixing you can add in the 2/3's batter you have to the bread form.
10. Then add the chocolate batter on top of the other batter.
11. Use a fork to mix in some chocolate batter with the other. This gives it the marble effect.
12. Cook in the oven, and that's it.

You could find out more about this recipe and a video on how to make it at <http://www.chefnorway.com>.

