Marble Cake

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 ofa blond batter and chocolate batter and get the marble effect. Great to stack in the freezer and bring it out for an unexpected visit!

Servings: 1 cake

Preparation time: 15 minutes
Baking time: 50 minutes

Total time: 75 minutes
Baking Temperature:
175o Celcius
345o Fahrenheit

Measurements

2 dl. sugar
150g butter
1 tsp. vanilla
3 eggs
4 dl. white flour
1 tsp. baking powder
1.5 dl. heavy cream
2 tbsp. cocoa
2 tbsp. vanilla
2 tbsp. heavy cream

Directions

👉 Start by adding butter, sugar and vanilla bean to a mixer bowl.

👉 Mix butter and sugar white. Before adding eggs I like to get the batter from the edges to the middle of the bowl.

👉 Add one egg at a time, and mix it for 30 seconds before adding next the egg

👉 When last egg is mixed in, sift in the white flour mixed with baking powder. Keep the machine running.

👉 Add in the heavy cream while mixing the flour in.

👉 Blend in the flour around the edges so everything in the bowl gets mixed.

👉 Pour out about 2/3 of the batter into another bowl, and place the mixer bowl back in the machine.

👉 Add Cocoa, vanilla and cream into the batter. Let it mix while you butter the bread form.

👉 While it's still mixing you can add in the 2/3's of batter you have into the bread form.

👉 Then add the chocolate batter on top of the other batter.

👉 Use a fork to mix in some chocolate batter with the other. This gives it the marble effect.

👉 Cook in the oven, and that's it.