

Marble Cake

You Will Need:

2 10 inch cake tins
2 mixing bowls

Vanilla Cake

- 225g Self raising flour
- 2 tsp baking powder
- 4 Eggs
- 225g Soft margarine
- 225g Caster sugar
- 6 drops of vanilla essence

Chocolate Cake

- 200g Self raising flour
- 40g Cocoa powder
- 230g Caster sugar
- 4 Eggs
- 230g soft margarine
- ¼ tsp vanilla essence
- 100g Cooking milk chocolate

With both mixtures mix the dry ingredients first, then start adding the wet ingredients one by one.

Mix everything very well with help from your adult.

Butter both cake tins.

Now the fun starts.

Get a large spoon or a ladle and put a dollop of each mixture into each cake tin.

Keep on doing this until there is no cake mixture left.

Now take a large spoon and slowly make marble patterns in the cake mixtures.

Just leave it now for a couple of mins until it rises a little

Now ask your adult to put the cakes in the oven for you for about 40 mins.