

# Marble Cake

## INGREDIENTS

300g butter, softened  
275g sugar  
1 package Vanillasugar (or 1 tsp Vanilla)  
1 tsp rum flavour (optional)  
pinch of salt  
5 eggs  
375g flour  
4 tsp baking powder (or, in Germany, 1 packet)  
3Tbsp milk

### **additionally for chocolate batter:**

20g cocoa powder  
20g sugar  
2 Tbsp milk  
  
Powdered sugar (icing sugar)

## INSTRUCTIONS

1. Grease and flour cake pan of choice. I usually use a loaf pan.
2. Mix butter & sugars until fluffy.
3. Add rum flavouring and salt.
4. Mix in eggs. One at a time for 60sec each.
5. Combine flour & baking powder.
6. Stir dry ingredients into egg & butter mix, alternating with milk.
7. Spread 2/3 of batter into prepared pan.
8. Preheat oven to 180°C
9. Sift cocoa powder & sugar.
10. Mix into remaining batter with the extra milk.
11. Spread on top of vanilla batter in pan.
12. Using a fork, gently fold chocolate batter under vanilla. Swirl.

13. Bake 40-50 min (or 60min... depending on your oven's temperament and actual temperature). It's done when knife inserted in center comes out clean.
14. Cool and dust with powdered sugar.

