

Marble Cake Recipe

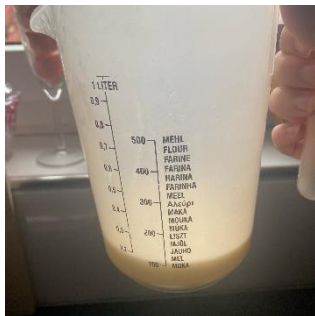
First preheat the oven to 180°C.

The first step is to stir the soft butter until little spikes form.

After that, add the three eggs, the sugar and the salt and mix until the dough is bright.

The next step is to add the vanilla sugar and milk and mix.

After mixing, add the flour and (you guessed it!) mix again.

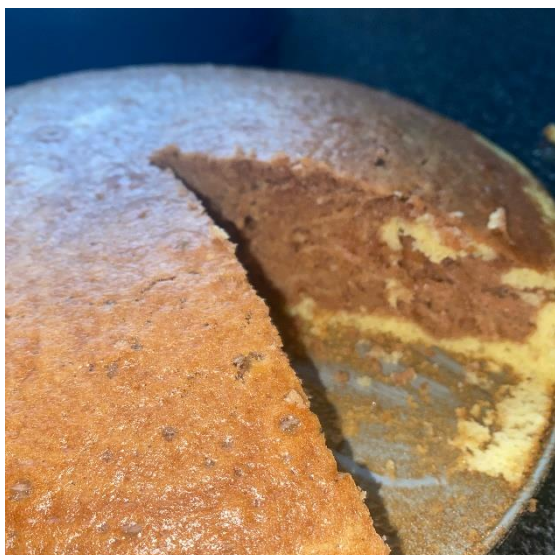


Now that the dough's ready, it's time to put half of it in your baking form.

In the other half, put the cocoa powder and another 1-2 tablespoons of milk.

Put the second half in the baking form, too. To get the classic marble cake pattern, use a fork to mix up both of the doughs a little.

When that is done, it's finally time for the cake to go into the oven! Since I used a round instead of a classical cake baking form, it takes up less time in the oven, because of it's flatter but wider dimensions. My marble cake only took 20 minutes in the oven, but in a standard cake baking form, it'd take 35-45 minutes.



Et voilà! Here you have your marble cake!