



Marble ring Cake

100 g	Butter
3	Eggs
125 g	Sugar
1 pinch	Salt
½ EL	Vanilla sugar
1 ½ dl	Milk
250 g	Flour
1 EL	Baking powder

1. Heat the butter until it melts
2. Froth the melted butter
3. Crack the eggs open and place them in another bowl
4. Add sugar to the eggs
5. Add a pinch of salt into the bowl
6. Do the same with baking powder, vanilla sugar, Milk and Flour
7. Then put everything together and mix until the mass becomes lighter
8. Grease the pan and evenly distribute flour in it
9. Add cocoa powder to half of the mixture and mix it well
10. Bake in the lower half of the oven for 40 - 45 minutes at 180 degrees

