

Marble Cake

This is another of our new recipes from the Spring/Summer Menu we thought we would share so you can make it at home!

Portions 10

Ingredients

150g	Margarine
150g	Caster Sugar
3	Eggs
150g	Self-Raising Flour
½ tsp	Vanilla Essence
30g	Cocoa – Sieved
	Loaf Tin

Method

1. Pre heat the oven to gas mark 6 or 180` C
2. Divide the ingredients into half. In one half sieve all the cocoa into the flour.
3. Add flour and fold in until mixed thoroughly.
4. Pour into a greased proof loaf tin and ripple the two colour sponge mixes.
5. Bake for 25 minutes or until firm to touch.
6. Slice and enjoy.

Serve on its own or with cream for a tea time treat

