



Chocolate & Orange Marble Cake

Sarah's servings: 10, Sarah's skill: Easy, Baking time: 60 mins

Ingredients

250g Soft unsalted butter
250g Caster sugar
4 Large eggs
250g Self Raising flour
3 Tbsp Milk
Zest of 1 Orange
2 Tbsp Cocoa powder

Method

- Pre-heat the oven to 180 degrees centigrade (160 fan).
- Line the base and grease a 8" (20cm) round cake tin.
- In the bowl of a stand mixer place the butter, sugar, eggs, flour and milk then beat until smooth.
- Take approximately half the cake mixture out of the mixer into a medium sized bowl then add the orange zest and mix with a spatula.
- Add the cocoa powder to the half of the cake mixture in the stand mixer and mix until fully combined.
- Add spoonfuls of the two cake mixtures randomly in the tin.
- Using a cake tester or skewer swirl it around the mixture so it is fairly level and slightly mixed together with a marble effect.
- Bake in the oven for 60 minutes or until a cake tester comes out cleanly.
- Leave to cool on a wire rack then remove from the tin and place on a serving plate.