

# Marbled cake

## Recipe for 12 Tapas

### Description

### Ingredients

#### Cake

- 350 Gr Sugar
- 350 Gr Egg
- 350 Gr Softened butter
- 350 Gr Flour
- 8 Gr Salt
- 6 Gr Baking powder
- 2 Tbsp Cocoa powder

### Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **375 F°**

#### Baking

In the bowl of the mixer, whip the sugar with the eggs until a ribbon is attained.

Sieve the flour and the baking powder together.

Sieve the cocoa powder.

In a bowl, put the softened butter, pour the sugar ribbon on top and fold using a spatula.

Add the flour and powder mix, mix well.

Take aside 25% of the mix, pour in another bowl and add the cocoa powder to it. Mix well

#### Mold

Fill in 2 pastry bags (one with the white mix and one with the chocolate mix).

Grease the mold with butter and add some sugar. Pour a first layer of white mix. Draw two lines of chocolate mix on it. Using a spoon mix them together.

Repeat the layers until you reach slightly above the middle of the mold.

Bake in the oven for 20 to 25 minutes. Pick threw with the tip of a knife to make sure the cake is well cooked. The tip should be clean and warm.

**Bon appétit!**