

Marble cake recipe for Spring show 6th April 2024

Ingredients:

150g/6oz butter or margarine
150g/6oz caster sugar
3 standard eggs, lightly beaten
150g/6oz self-raising flour
½tsp vanilla essence
1 x tbsp/15ml spoon cocoa powder

For butter icing

50g/2oz butter or margarine
100g/4oz icing sugar, sieved
2 x tbsp/15ml spoons cocoa powder
2 x tbsp/ 15ml spoons warm water

Cooking time: 1 hour Oven: 180°C, 350°F Gas mark 4

Grease an 18cm (7in) square cake tin and line the base with greaseproof paper. Cream the butter/margarine and sugar until light and fluffy. Gradually beat in the eggs. Sieve in all but 1 x 15ml spoon (1 tablespoon) of the flour and fold into the mixture. Divide the mixture in half. Fold the vanilla essence and the remaining flour into one half and the cocoa powder into the other. Spoon the mixture into the prepared tin, in alternate spoonfuls. Bake in a moderate oven for 1 hour until well risen and golden brown. Leave in the tin for 5 minutes, then turn out onto a wire rack to cool.

Cream the butter or margarine and beat in the icing sugar. Dissolve the cocoa in the water and beat into the creamed mixture. Spread the butter icing over the top of the cake and leave to set. Cut into squares to serve.