

Chocolate Marble cake

Ingredients

175g/6oz butter or baking spread

175g/6oz caster sugar

3 eggs, lightly beaten

½tsp vanilla extract

225g/8oz self-raising flour

Pinch salt

2 tbsp milk

2 tbsp cocoa powder

2 tbsp strong black coffee – cooled

Method

Preheat oven 180C/160C Fan/Gas 4

Grease and line a 900g/2lb loaf tin or 20cm/8in round tin

Cream butter and sugar with electric whisk in a large mixing bowl until very pale and fluffy. Add the beaten egg, a little at the time, whisking well after each addition. Then whisk in the vanilla extract

Sift the flour and salt into a large bowl, then fold it gently into the butter and egg mixture.

Divide the cake batter into 2 equal portions (about 350g each)

Add the milk to one portion, stirring gently until well combined

Mix cocoa powder and coffee together in a mug to form smooth paste. Stir this paste into the other portion of cake batter until thoroughly combined.

Spoon large blobs of each cake mixture into prepared tin, alternating the flavours to give marble effect.

Bake 50-60 minutes until the cake is springy to the touch and a wooden skewer inserted into centre comes out clean.