Chocolate and Vanilla Marble Cakes

Ingredients

200g SR Flour
200g Margarine/butter
200g Caster Sugar
4 Eggs
2 tsp vanilla essence
2 tbsp cocoa powder
12 Muffin Cases

Equipment

Mixing bowl
Melamine spoon
Dessert spoon
Small bowl
Red bowl
Sieve
Fork
Table knife

Method

Start

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Light oven 190oc/gas mark 5.

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Place margarine/butter, add vanilla essence and sugar into a mixing bowl, cream together with a melamine spoon until light and fluffy.

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Using a knife crack one egg into red bowl, add a small amount at a time to mixture and dessert spoon of flour and mix together. Repeat until all eggs have been used.

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Add 2 teaspoons vanilla essence. Sieve flour into mixture and fold flour into mixture.

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Place paper cases into bun tins. Using a dessert spoon place a spoonful into each case. Sieve cocoa powder into remaining mixture and mix. Add chocolate mixture on top of vanilla mixture.

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Mixture the two mixtures together in a figure 8-using the end of a spoon.

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Bake in the oven 15-20 minutes until golden brown, soft and springy to touch. Place into a container carefully as they will be hot!

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STOP