



## Marmble tea cake

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## Ingredients

For the white cake:

- 100 g Butter
- 104 ml castor Sugar
- 265 ml Cake Flour
- 1 Egg
- 30 ml corn flour
- 4 ml Baking Powder
- 30 ml Milk

For the Chocolate cake:

- 100 g Butter
- 104 ml Castor sugar
- 265 ml Cake flour
- 1 Egg
- 30 ml Coco
- 4 ml Baking powder
- 30 ml Milk
- ?Fudge icing (recipe on website under Icings)

## Method

- Mix Butter and sugar well together.
- Add the egg and mix in well.
- Add the Flour, Corn flour and Baking powder and stir until all flour is mixed in. Do not mix too much.
- Stir in the milk.
- In another bowl mix the Chocolate part the same way, but use coco instead of Corn flour.
- Pour the white mixture in a greased and floured loaf pan 8 cm x 18 cm.
- Pour the Chocolate mixture on top and mix gently using a fork
- Bake at 180°C for 45 minutes or until a skewer comes out clean when inserted.
- Tip out onto cooling rack and allow to cool completely.
- When cold ice with fudge icing and serve when needed.

Make 1 loaf.

