



Marble Cake

Mermer Kek



4 eggs
1 + 1/2 cups castor sugar
1 cup milk
1 pack butter (8.8 ounces)
4 cups flour
1 pack baking powder (0.35 ounces)
1/8 tsp salt
2 tbsp cocoa
1 pack vanilla

- # Put the butter which was softened in the room temperature into a deep bowl, add castor sugar on it. Blend this mixture for a while.
- # Add the eggs into the mixture. Add the milk after mixing it for a while.
- # Add the sifted flour, salt, baking powder and vanilla into the mixture, get a smooth mixture. (This mixture must be harder than the other cake mixtures.) Put away half of the mixture, add cocoa into the remaining part of the mixture, and mix.
- # Grease the cake mould well. Put 1 tbsp mixture with cocoa into the mould, and then place 1 tbsp cocoa free mixture beside. Make a layer on the floor of the cake mould by repeating this act.
- # Place white mixture on the black ones, and black mixture on the white ones for the second layer.
- # You can make more layers for using up all the mixture by the same method.
- # Place the cake mould into the 329 F oven which is preheated a little before. Baking takes about 1 hour. (For understanding if it gets cooked or not, you should dip a tooth pick in the cake. If it does not get cooked, the dough sticks around the pick.)
- # Rest the baked cake in the oven at first and then out of the oven.
- # Reverse it onto a flat service plate and slice.

Note: Marble Cake is a French recipe. Its original name is "Gateau Mabre".