Anaconda Cake
Anakonda

3 eggs
1 cup granulated sugar
1/3 cup grape molasses
10 dried apricots
1/3 cup sultanas
1 cup yogurt
1/2 cup sunflower oil
2 tbsp cocoa
1 pack vanilla
1 pack baking powder
2 + 1/2 cups flour

\# Whisk or blend the mixture of granulated sugar and eggs, until the sugar dissolves totally.
\# Add molasses, yogurt and sunflower oil into the mixture and whisk it for a while. Add flour, baking powder and vanilla also and mix it for a while more.
\# Place half of the cake's mixture into a separate bowl and mix it with cocoa.
\# Add flour covered and chopped dried apricots and sultanas into the remaining half of the cake's mixture, and mix it by a wooden spoon.
\# Grease the cake mould, put 1 tbsp brown mixture into the mould, then place white mixture near it in the mould. By repeating this way, make a layer.
\# At the second layer, place brown pieces over the white ones and white pieces over the brown ones. Repeat the same processes, until the mixtures finish.
\# Place the cake mould into the oven, which is preheated to 347 F and bake the cake for a bout 50-55 minutes. After removing the cake from the oven and it cools down, reverse the cake, slice and serve.

Note: This cake does not grow too much during the baking, because of the molasses.