

A round marble cake is centered on a silver platter. The cake has a marbled pattern of white and dark chocolate shavings. The platter is sitting on a light-colored, textured surface.

Marble Cake  
by  
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# Ingredients

Eggs	:	4 in Number
Maida <sup>★</sup> (Flour)	:	200 gms
Sugar	:	150 – 200 gms <small>as per taste</small>
Cooking Oil (Any)	:	150-175 ml
Milk (Cold)	:	1/3 Cup
Plain Coco Powder	:	2-3 Table Spoons <small>as per taste</small>
Baking Powder	:	1 ¼ Tsp
Baking Soda	:	1 Pinch (Optional)
Salt	:	1 Pinch

## Assorted Dry Fruits for Decoration

**\* You can also use half Maida and half Atta or Atta only**

# Method

*Break Eggs in a bowl and beat them – can use an egg beater or a food processor or a mixer. (I have added 4 egg whites and 2 yolks)*

*Add Sugar and mix well till dissolved. Add Oil (I have used Saffola) and mix well.*



# Method

*In Maida (All Purpose Flour)/Wheat Flour add Baking Powder (in the case of wheat flour use  $1\frac{1}{2}$  Tsp), Baking Soda, & Salt. Divide into two portions & add Coco Powder to one portion.*

*Add Maida/Flour Mixture to the beaten batter and mix well.*



# Method

*Prepare the cake tin by lining it with 1-2 teaspoonful of oil and lining paper/other plain sheet.*

*Add dry fruits to the batter (Optional)*

*Can also add Chocolate Chips.*

*Sprinkle, grated/flaked dry fruits on the batter.*



# Baking the Marble Cake

*Bake in the Microwave for 12-13 minutes (see in between).*

*Bake in the Conventional Oven for about 35 minutes at 180 degrees Celsius.*

*Bake in the Microwave – Convention Mode for 35-40 minutes at 180 degrees Celsius.*

*Pre-heat oven/microwave (convention) for 3-4 minutes.*

*Please check with a toothpick periodically*





A large, shallow metal tray is filled to the brim with white chocolate chips. The tray is sitting on a dark, textured surface, possibly a wooden table. The lighting is bright, creating a strong reflection on the metallic surface of the tray and highlighting the irregular shapes and sizes of the chocolate chips.

*Happy Baking  
Thank You*