



MINI MARBLE CAKES

SERVINGS: MAKES 18

PREP TIME: 15 MINUTES

TOTAL TIME: 25 MINUTES

NOTES:



MADE IN UNDER 30 MINUTES



LESS THAN £2 PER SERVING



BASIC KITCEHN EQUIPMENT



LOW DIFFICULTY

INGREDIENTS

115G BUTTER, SOFTENED

115G CASTER SUGAR

2 EGGS

115G SELF-RAISING FLOUR

1½TBSP MILK

1/2 TSP VANILLA EXTRACT

1TBSP COCOA POWDER

25G DARK CHOCOLATE CHIPS

YOU COULD ALSO ADD:

ORANGE ZEST

WHITE CHOCOLATE CHUNKS

SLICED RASPBERRIES

ROUGHLY CHOPPED NUTS

SMALL AMOUNT OF PEANUT BUTTER

RECIPE ON REVERSE SIDE.

**CHECK OUT THE AROMA INSTAGRAM
AND FACEBOOK PAGE FOR
TUTORIALS AND COOK-ALONG
SESSIONS.**



ULVERSTON VICTORIA HIGH SCHOOL | WWW.UVHS.UK | 01229 483900

AROMA CATERING FOUNDATION | WWW.AROMACATERING.CO.UK | REGISTERED CHARITY NO: 1191099





METHOD

PREHEAT THE OVEN TO 180 OC, GAS 4.

BUTTER A 12 HOLE MUFFIN TIN.

IN A LARGE BOWL BEAT THE BUTTER AND SUGAR TOGETHER UNTIL LIGHT AND FLUFFY (USE AN ELECTRIC WHISK IF YOU HAVE ONE). ADD THE EGGS, ONE AT A TIME, MIXING WELL AFTER EACH ADDITION. FOLD IN THE FLOUR, MILK AND VANILLA EXTRACT UNTIL THE MIXTURE IS SMOOTH.

DIVIDE THE MIXTURE BETWEEN 2 BOWLS, AND STIR THE COCOA POWDER AND CHOCOLATE CHIPS INTO THE MIXTURE IN ONE OF THE BOWLS.

SPOON THE CHOCOLATE AND VANILLA CAKE MIXES INTO THE MOULDS ALTERNATELY. THEN TAKE A SKEWER AND SWIRL IT AROUND THE MIXTURE IN THE MOULDS A FEW TIMES TO CREATE A MARBLED EFFECT.

IF YOU ARE ADDING ALTERNATIVES THEN DECIDE WHICH MIX THEY WOULD BE BETTER IN - WITH THINGS LIKE ORANGE IT WON'T MATTER, BUT SLICED RASPBERRIES WILL KEEP THEIR COLOUR BETTER GOING INTO THE VANILLA CAKE AND NOT THE CHOCOLATE.

BAKE THE CAKES FOR 7-8 MINS UNTIL A SKEWER INSERTED INTO THE CENTRE COMES OUT CLEAN.

TURN OUT ONTO A WIRE RACK AND LEAVE TO COOL BEFORE SERVING.