

Marble Cake



Contain:  

Spiciness:   MILD

Serves: 



Prep Time : 10mins Cooking Time : 15mins

Ingredients :

| | |
|---------|---|
| 250gram | Butter |
| 230gram | Confectioner sugar |
| 2tbsp | Ovalette |
| 4 | Grade A eggs |
| 270gram | Flour |
| 1tbsp | Baking powder |
| 60gram | sweetened condensed milk |
| 2tbsp | Soy Asahi Chocorich All Purpose Chocolate |
| 2tbsp | Evaporated Milk |
| 1tbsp | brown emulco |

Instructions :

1. Sift flour and baking powder.
2. Beat butter, ovalette and sugar until fluffy.
3. Add the eggs one at a time into the mixture until it becomes fluffy.
4. Place the condensed milk and mix the dough until smooth.
5. Pour the flour little by little until exhausted, mix the dough until smooth.
6. Divide the dough into two equal parts.
7. One part is left without color and a portion mixed with milk, Soy Asahi Chocorich All Purpose Chocolate and chocolate emulco. Mix the dough until smooth.
8. Pour the batter alternately between the two parts of colorless and brown mold that has been measuring 22cm dab of butter and basically lined with parchment paper.
9. Bake in a preheated oven at 190C ° for 30-35 minutes.
10. When done, remove from oven and let cool before removing from the mold.



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