

Ingredients for 1 Marble Cake:

Unsalted Butter | 200g (Not Included in Kit)

Sugar | 170g (Included in Kit)

Eggs | 4 (Not Included in Kit)

Milk | 150g (Not Included in Kit)

Baking Powder | 12g (Included in Kit)

White Flour | 290g (Not Included in Kit)

Semi-Sweet Chocolate | 70g (Included in Kit)

*All ingredients should be room temperature before starting

Needs List:

Oven, 9" Cake Form or Other Baking Form, Mixer with whisk *optional, 2 x Mixing Bowls, Scale, 2 x Spatula, 1 x Fork, 1 x Whisk, Sifter or Sieve, Microwave Safe Bowl, Cooling Rack & Pastry Brush

Step by Step Instructions:

1. Preheat oven to 320 degrees Fahrenheit
2. Butter the mold and dust with flour
3. Add the butter and sugar into the mixing bowl and whisk for 5-10 minutes
4. In a separate bowl combine the eggs and milk
5. Let the mixer run on a low setting and add the milk with the eggs slowly
6. Then add the baking powder and flour into the mixer
7. Then put half of the mix into a bowl and add the melted chocolate
8. Fill the mold with the light mix first, then layer the dark mix on top of it
9. Lightly stir the two layers with a fork
10. Then tap the mold lightly on your work surface so that there's no air bubbles
11. Bake in the oven at 320 degrees for roughly 50-60 minutes
12. After baking, let the cake sit in the pan for about 10 minutes
13. Put the wire rack on the cake and flip it, so the cake sits on the cooling rack
14. Carefully remove the form and let the cake cool

P.S. We'd love to see what you made, send us your pictures on Facebook, Instagram or email us at info@swissbakers.com