



Chocolate Chip & Vanilla Marble Cake

8oz soft margarine
8oz caster sugar
10oz self raising flour
2 tsp baking powder
4 eggs
2 tbsp milk
½ tsp vanilla essence
1 ½ tbsp cocoa
2 tbsp hot water
2oz plain choc chips

ICING:

2 oz plain chocolate, broken into pieces
2oz white chocolate broken into pieces

Add margarine, sugar, flour, baking powder, eggs, milk & vanilla into a large bowl & beat well until well blended.

Spoon half the mix into a greased & lined 12 x 9 inch tin, dotting the spoonfuls apart.

In a small bowl, blend the cocoa & hot water.

Cool slightly then add to the remaining cake mixture with the choc chips.

Spoon this mixture in between the plain cake mixture to fill the gaps.

Bake in a pre heated 180 degree C oven for about 35 – 40 minutes or until the cake has shrunk from the sides of the tin.

Leave to cool in the tin.

Melt the plain & white chocolate separately.

Spoon into 2 separate small plastic bags, snip the corner off the bags & drizzle the chocolates all over the top of the cake to decorate.

Leave to set for about 30 minutes before cutting into squares.