

Chocolate marble cake

Serves 8

Prep: 15 mins

Cook: 45 mins

To learn how to 'fold in' ingredients

- **Method**

1. Heat oven to 180C gas mark 4.
2. Grease a 20cm cake tin and line the bottom with a circle of greaseproof paper.
3. Mix by hand, beat the butter and sugar together, then add the eggs, one at a time, mixing well after each addition.
4. Fold through the flour, milk and vanilla extract until the mixture is smooth.
5. Divide the mixture between 2 bowls. Stir the cocoa powder into the mixture in one of the bowls.
6. Take 2 spoons and use them to dollop the chocolate and vanilla cake mixes into the tin alternately. When all the mixture has been used up, tap the bottom on your work surface to ensure that there aren't any air bubbles.
7. Take a skewer and swirl it around the mixture in the tin a few times to create a marbled effect.
8. Bake the cake for 45 mins until a skewer inserted into the centre comes out clean. Turn out onto a cooling rack and leave to cool.
9. It will keep for 3 days in an airtight container or freeze for up to 3 months.



Ingredients

225g butter , softened

225g caster sugar

4 [eggs](#)

225g self-raising flour

3 tbsp milk

1 tsp [vanilla extract](#)

2 tbsp cocoa powder

Serves 12 – choc fudge cupcakes

Method:

Preheat oven to 140°C fan/gas 3 and place muffin cases a 12-hole tin. Softly melt the butter, chocolate, sugar and 100ml hot water in a large saucepan, stirring frequently. Set aside to cool slightly.

Mix in the eggs and vanilla into the chocolate mixture. Tip the flour into a large mixing bowl, then mix in the chocolate mixture until smooth and glossy. Spoon the mix into cases until just over three-quarters then transfer to the oven to bake for 20-22 minutes. Leave to cool.

To make the icing, melt the chocolate in a bowl over a pan of gently simmering water. Once melted, remove from the heat, stir in the double cream and sieve in the icing sugar. Spread the icing on each cupcake and decorate with sweets and sprinkles



Ingredients:

200g butter
200g plain chocolate
200g light, soft brown sugar
2 eggs, beaten
1 tsp vanilla extract
250g self-raising flour
Smarties, sweets and sprinkles to decorate
200g plain chocolate
100ml double cream
50g icing sugar