

Marble Cake – Top 9 Free

MILK EGG PEANUT WHEAT TREE NUT
SOY FISH SHELLFISH SESAME

A blend between my Yellow Cake and Cakes to give a Fan favorite – the Marble cake!

Ingredients:

Chocolate Mix

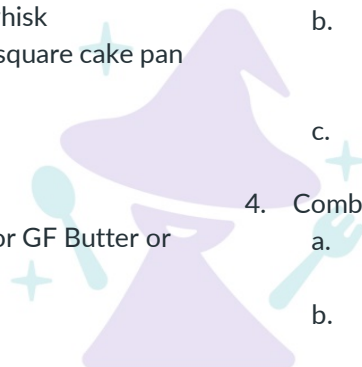
¾ cups gluten free flour without xanthan gum (Bobs Red Mill)
½ cup sugar
¼ cup cocoa powder
½ teaspoon baking soda
1/4 teaspoon salt
3 tablespoons oil
1 teaspoon vanilla
1 teaspoon apple cider vinegar
½ cup cold water

Yellow Cake mix

1 ¾ cups Gluten-Free All-Purpose Flour (Bobs Red Mill)
1 cup Sugar
1 ¼ tsp Baking Soda
½ tsp Salt
1 cup Dairy Free Milk
2 tsp Vanilla Extract
½ cup Oil
1 Tbsp White Vinegar
2 Tbsp Applesauce

Tools:

1 set dry measuring cups
1 set measuring spoons
1 liquid measuring cup
2 large mixing bowls
1 large spoon or whisk
1 8-inch round or square cake pan or loaf pan
1 cooling rack
Timer or Clock
Oven Mitts
Parchment paper or GF Butter or spray



LEVEL	CATEGORY	TIME	YIELDS
Journeyman	Dessert	35 minutes	1 8-inch single layer cake

Instructions:

1. Preheat your oven to 350°. If using a dark pan reduce oven temperature to 345°.
2. Line your pan with parchment paper or spray / grease your loaf pan or 8-inch baking pan and put aside.
3. Combine the Chocolate Mix in one bowl and then put aside
 - a. Combine the Chocolate Mix dry ingredients (flour, sugar, cocoa powder, baking soda & salt) in your large mixing bowl.
 - b. Pour in the Chocolate Mix liquid ingredients (oil, vanilla, vinegar & cold water). Mix all the ingredients together until just combined.
 - c. Put aside until ready to mix with the completed Yellow Cake mixture before cooking
4. Combine the Yellow Cake Mix in the other bowl
 - a. Combine the Yellow Cake dry ingredients (flour, sugar, baking soda & salt) in your second large mixing bowl.
 - b. Add the Dairy Free milk, vanilla extract, oil, vinegar and applesauce and mix using a hand whisk or spoon until all the lumps are gone. If a few small lumps remain, that's fine.
5. Pour the Yellow Cake batter into an your pan until the pan is half full.
6. Pour ¼ cup of chocolate cake mixture in a line down the center of the cake.
7. Placing a knife halfway down into the batter and use a back and forth motion to create a swirl between the chocolate and yellow cake.
8. Bake for 25-30 minutes or until a toothpick inserted comes out clean.
9. Allow cake to cool for 5 minutes in the pan, then transfer cake to cooling rack and leave for at least 5 minutes before eating.

Tip: It will make a more distinct difference between the Yellow and Chocolate cakes if you swirl the knife once. For a more blended mixture swirl the knife more.

Tip: You can substitute lemon juice for apple cider vinegar

