**Marble Cake**

85mL Margarine

125mL Sugar

1 Egg

125mL Milk

250mL Flour

7mL Baking powder

1 mL Salt

2 mL Vanilla

1/2 Ounce unsweetened chocolate

15mL Water

1/2mL Baking soda

**METHOD:**

1. Preheat oven to 375F.
2. Grease and line a 9x9 cake pan and grease again. Set aside.
3. Sift and measure flour. Resift with baking powder and salt into a large mixing bowl.
4. In a separate mixing bowl, cream softened margarine together with the sugar. Add egg and vanilla. Combine well.
5. Add dry ingredients and milk alternately, beginning and ending with flour.
6. Over hot water (in a double boiler), melt chocolate; add 15mL water and baking soda.
7. Divide dough in half (two separate bowl). Mix **chocolate** in with half of the dough.
8. Place alternate spoonfuls of chocolate and white batter in the cake pan.
9. Run a knife up and down in a zigzag fashion to “marble” the cake. Bake 20-25 minutes.

**Demo Questions:**

1) What category of cake does this recipe fall under? Why?

2) Why is the baking soda added to the chocolate and water mixture?

3) How do you know when the cake is done baking?