

CARNIVAL OF THE ANIMALS MARBLE CAKE

BY RUBY

INGREDIENTS

FOR THE CAKE:

225g unsalted butter, softened
225g caster sugar
4 large eggs
½ teaspoon vanilla extract
225g self-raising flour
3 tablespoons milk
100g dark chocolate, melted

FOR THE ICING:

400g icing sugar
Pinch salt
170g unsalted butter
4 tablespoons cream cheese
1 tablespoon vanilla extract
2 tablespoons instant coffee powder



METHOD

**JUNIOR
BAKE OFF**

- STEP 1.** Ask an adult to preheat the oven to 180°C. Grease two round cake tins.
- STEP 2.** Cream the butter & sugar with a whisk or electric mixer. Add the flour, milk and vanilla extract, then break in the eggs and mix well. Split the mixture into two bowls
- STEP 3.** Melt the chocolate in a bowl set over a saucepan of simmering water. Add the chocolate to one of the bowls and mix well.
- STEP 4.** Put each of the batter mixes into two separate piping bags. Starting with the vanilla, pipe a circle of batter into the middle of each cake tin. Add some chocolate batter into that circle and repeat until the mixtures are used up.
- STEP 5.** Put into the oven and cook for 30-40 minutes.
- STEP 6.** While the cakes are baking, mix the salt and icing sugar together into a bowl.
- STEP 7.** In another bowl, whisk the cream cheese until fluffy. Add the butter and mix well, then add the coffee powder and vanilla extract to taste.
- STEP 8.** Gradually add the icing sugar and mix until thick and creamy.
- STEP 9.** Check the taste, then leave to cool in the fridge. When the cakes are cooked, leave them to cool on wire racks.
- STEP 10.** Spread some of the icing onto one cake, then put the other cake on top and spread the rest of the icing on that as well as around the sides. Add 'Carnival of the Animals' decorations, or just dig straight in!