Pentlands Activity Camps

Marble Cakes

* 100 g self raising flour
* 100 g margarine
* 100 g caster sugar
* 2 eggs
* 1 tsp vanilla essence
* 1 tablespoon cocoa

1. Cream the marg and sugar until fluffy.

2. Add the eggs and flour and beat together.

3. Divide the mixture in half and put one half in

another bowl.

4. Add the cocoa to one bowl and mix thoroughly,

add the vanilla to the other bowl and mix.

5. Drop a little from each bowl into a paper case – do

not stir the two flavours together.

6. Bake in oven for 10 – 12 minutes at 160°C until

cooked.