

Chocolate Swirl Cake

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 250g unsalted butter (softened)
- 1 cup caster sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1 cup milk
- 2 ½ cups self raising flour
- pinch of salt
- 200g dark chocolate

Equipment:

- cake tin
- electric mixer with paddle attachment
- metric measuring cups/spoons
- spatula

Method:

1. In an electric mixer, with paddle attachment on, mix sugar and butter until light and fluffy.
2. Add vanilla and a pinch of salt.
3. Add eggs one at a time.
4. Add milk and flour.
5. Using a wooden spoon, swirl the melted chocolate into the vanilla batter. Be careful not mix it too much.
6. Place in a greased cake tin and cook for approx. 45 mins at 180C.
7. Once cool, sprinkle with icing sugar.