Colourful Marble Loaf Cake

czas przygotowania: **60 min**

poziom trudności: **średni**



A beautifully colourful marble loaf cake featuring three delicious layers of lemon, chocolate and cherry-flavoured sponge. Made with Gellwe Lemon and Cherry Flavour Kisiel Mixes and Extra Dark Cocoa Powder, this soft, fluffy cake is finished with a smooth chocolate icing. A fun and eye-catching homemade bake that's perfect for family gatherings, afternoon tea or special occasions.

Składniki

For the cake:

- Plain flour – 300 g
- Gellwe Baking Powder – 2 tsp
- Sugar – 250 g
- Sparkling water – 100 ml
- Cold tap water – 150 ml
- Large eggs – 5
- Salt – a pinch
- Vegetable oil – 200 ml
- Gellwe Extra Dark Cocoa Powder – 2 tbsp
- Gellwe Lemon Flavour Kisiel Mix – 1 pack
- Gellwe Cherry Flavour Kisiel Mix – 1 pack

For the chocolate icing:

- Icing sugar – 100 g
- Gellwe Extra Dark Cocoa Powder – 2 tsp
- Water – 2–3 tbsp

Sposób przygotowania