Zebra Marble Cake

czas przygotowania: **60 min**

poziom trudności: **średni**



A classic homemade zebra cake with beautiful alternating layers of vanilla and chocolate sponge. Made with Gellwe Extra Dark Cocoa Powder and Cream Flavour Pudding Mix, this soft, moist cake creates a striking striped pattern in every slice. Perfect for afternoon tea, family gatherings or enjoying with a cup of coffee.

Składniki

- Sugar – 1 cup
- Eggs – 5
- Gellwe Vanilla Flavouring – a few drops
- Plain flour – 2 cups
- Soya bean oil – 1 cup
- Water – 1 cup
- Gellwe Extra Dark Cocoa Powder – 2 tbsp
- Gellwe Baking Powder – 2 tbsp
- Gellwe Cream Flavour Pudding Mix – 1 pack

Sposób przygotowania