

# Marble Cake



An all-time favorite, have a slice of this perfectly decadent and moist marble cake for a delightful teatime treat.

### Nutrition Content Per 100g:

Calories 340kcal; Total Fat 18g; Saturated Fat 4g; Trans Fat 3.5g; Cholesterol 135mg; Total Carbohydrates 35g; Dietary Fiber 1g; Sugars 19g; Protein 7g; Calcium 61mg; Magnesium 12mg; Phosphorus 203mg; Potassium 227mg; Sodium 340mg; Iron 3mg; Vitamin A 0IU; Vitamin C 0mg; Vitamin D 1mcg

### Benefits of Using U.S. Permeate:

- Replacement of salt for a "better-for-you" cake with lower sodium.
- Provide a more moist and softer cake texture.

### Ingredients:

Cake Flour	100g
Corn Flour	15g
Icing Sugar	100g
Mono Diglyceride	1g
<b>U.S. Permeate</b>	<b>15g</b>
<b>U.S. Skimmed Milk Powder</b>	<b>5g</b>
Baking Powder	6g
Margarine, melted	100g
Cocoa Powder	10g
Eggs	200g
<b>Total</b>	<b>552g</b>

### Preparation:

1. Sieve cake flour, corn flour, U.S. permeate, skimmed milk powder and baking powder. Set aside.
2. Beat eggs, mono diglyceride and icing sugar until well mixed.
3. Add in the flour mixture and mix well.
4. Pour in melted margarine, mix until completely combined.
5. Transfer  $\frac{1}{4}$  of the cake mixture into a separate bowl and add in cocoa powder. Mix well.



**Preparation:**

6. In a 60 x 40 cm pan, pour in white cake mixture till half of the pan height, and then pour in half of the chocolate cake. Thereafter, pour in the white cake mixture followed by the chocolate cake mixture. Stir using bamboo skewer until marble motif appears.
7. Bake at 170°C for 30 to 40 minutes.

**Tips:**

- Enjoy a more premium and richer taste experience by replacing margarine with U.S. butter.

Developed by U.S. Dairy Export Council Southeast Asia.  
For additional information and recipes using U.S. dairy ingredients, visit: [www.ThinkUSAdairy.org/SEAsia](http://www.ThinkUSAdairy.org/SEAsia)