

# Chocolate Vanilla Marble Cake - Virtual Workshop Version

## Recipe for 4

### Description

A traditional cake that makes children happy

### Note

This corresponds to a cake tin of 22 cm long and about 10 cm wide.height of 8 cm.

### Ingredients

#### Marble cake

- 200 Gr Butter
- 225 Gr Icing sugar
- 20 Gr Honey
- 5 Unit(s) Egg
- 1 Unit(s) Vanilla bean
- 3 Gr Salt
- 250 Gr Flour
- 3 Gr Baking powder
- 15 Gr Cocoa powder
  
- Butter

### Preparation

- Preparation time **90.00 mins**
- Preheat your **Oven** at **375.00 F°**
- Resting time **10.00 mins**

Prepare before the video class

### Ingredients

Take out the butter early enough (the day before) so that it is at room temperature. (Allow 60 gr of butter more than the recipe for the cooking).

Take out the eggs 2 hours before so that they are also at room temperature.

Sift the powdered sugar (pass through a sieve), sift the flour and baking powder together.

### Materials

Ideally an electric mixer with a hand or leaf, or a bowl with a plastic spatula or wooden spoon.

Cake pan or individual muffin style pans.

2 Pastry bags or two Zyploc bags.

2 sheets of baking paper.

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### Marble cake

In the bowl of the mixer or in your bowl, stir the butter cubes to make them smooth.

Add the powdered sugar (sifted), add the honey and continue stirring.

Then add the five eggs one by one to the preparation, until completely incorporated.

Cut the vanilla bean lengthwise and carefully scrape out all the seeds that can be added to the mixture, along with the salt.

Then add the flour and baking powder (sifted), mix gently.

Take 350 gr of the creamy mixture in another bowl, add the cocoa powder (sifted), mix.

Pour the vanilla mixture into a pastry bag, then into another bag the chocolate mixture.

Butter your cake pan, then line it with baking paper, butter the baking paper again.

Fill the mold by making balls of cookie by alternating colors (or flavors).

### Cooked

It is a thermal shock that will allow your cake to develop well during the cooking.

First of all, using a cone or a syringe, put a small cord of butter on the length of the cake in the center.

Bake the cake in two times.

200°C during 20 mn then lower the temperature to

160°C for 25 to 30 minutes.

**Bon appétit!**