**Marble Cake**

*Ingredients –*

* 50g butter
* 50g castor sugar
* 50g self-raising flour
* 1 egg
* 1 x tablespoon cocoa powder

*Method –*

1. Prepare yourself and your work area. Preheat the oven to 180C.
2. Cream together the butter and sugar until the mixture is pale and fluffy.
3. Crack the egg into a foil dish and beat until combined.
4. Gradually add the egg to the mixture, until all the egg is mixed in.
5. Fold in the flour.
6. Place half the mixture into the tin, leaving gaps for the chocolate mixture.
7. Add cocoa powder to the remaining cake mixture to the gaps in the tin and swirl together.
8. Place in oven for approx. 15 minutes until cooked.

