Marble Cake

180°c

1. Set the oven and line the cake tin.

2. In a large bowl, cream the **butter** and **sugar** until pale and fluffy.

3. Crack the **egg** into a jug and whisk up with a fork.

4. Add the **egg** a bit at a time and mix in thoroughly.

5. Sieve in the **flour** and then fold in gently.

6. Add **half** the mixture into the lined cake tin in spaced out blobs.

7. Add the **cocoa powder** to the bowl and mix. Add the chocolate mixture to your cake tin.

8. Swirl your cake mixture to make the marble effect.

20-25 mins

9. Place on a baking tray and bake for **20-25 minutes** or until springy.