



# Chocolate Marble Cake

Featuring Satin Ice Liquid Marbling Chocolate & Choco Dip

## INGREDIENTS:

- 4.5 fl oz Satin Ice Liquid Marbling Chocolate
- Satin Ice Choco Dip
- 8 oz unsalted room temperature butter
- 8 oz sugar
- 8 oz unbleached all-purpose flour
- 2 tsp baking powder
- Zest from 1 orange
- 6 eggs
- 3.7 fl oz milk



## INSTRUCTIONS: Yields one 9" cake

1. Preheat oven to 350°F.
2. Using an electric mixer with a 5-quart mixing bowl, mix room temperature butter, sugar and orange zest on medium speed until creamy in consistency and pale in color.
3. Fold in eggs one at a time, beating well after each addition. Pause as needed to scrape down sides and bottom of the bowl.
4. Add in milk and mix to combine.
5. In a separate bowl, sift flour and baking powder and whisk to combine. Gradually add flour mixture to liquid mixture, being careful not to overmix.
6. Using a spatula, gently fold in Liquid Marbling Chocolate into the cake batter to create a marble effect, about 4 folds or until it starts to marble, being careful not to overmix.
7. Pour cake mixture into a 9" greased baking pan.
8. Bake at 350°F for 30-40 minutes until golden brown or until a toothpick inserted in center comes out dry.
9. Let cake cool completely and glaze using Satin Ice Choco Dip. Serve with fresh whipped cream or ice cream.
10. Cover cake and store at room temperature for up to 3 days.