



Ingredients :

1. Wheat flour (DAHLIA brand) 250 gr
2. Xena brand baking powder 1.5 gr
3. Granulated sugar 250 gr
4. Eggs 7 pieces
5. Emulsifier 12.5 gr
6. Melted margarine 200 gr
7. Vanilla essence as needed

Ingredients for creating the pattern:

- Brown food coloring, to taste



Instructions :

1. Weigh all the ingredients accurately.
2. Mix eggs, sugar, and emulsifier together until the sugar dissolves.
3. Add wheat flour and baking powder, stir until smooth and fluffy.
4. Add melted margarine, stir with a spatula until evenly mixed (gently).
5. Marble pattern: take approximately 50 grams of batter, add brown food coloring, stir until evenly mixed.
6. Pour 450 grams of batter into a 18cm diameter, 7cm height tube pan.
7. Pour the batter used to create the pattern into the pan, create marble pattern with a skewer.
8. Bake the batter at 150 °C upper heat and 180 °C lower heat for 50 minutes.

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

