



MOCHA BUTTER MARBLE CAKE

Ingredients :

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| • BAKUNG wheat flour | 100 grams |
| • Egg yolks | 5 pcs |
| • Egg whites | 2 pcs |
| • Granulated sugar | 100 grams |
| • Butter | 100 grams |
| • Mocha Paste | 1 tablespoon |



HOW TO MAKE :

1. Prepare a 20 cm diameter baking pan by greasing it with oil and dusting it with flour.
2. Beat all the eggs and sugar using a mixer on high speed for 15 minutes until the mixture becomes white and thick.
3. Add the sifted flour and mix on low speed. Then, add the melted butter and mix just until combined.
4. Turn off the mixer, stir briefly using a spatula, then take $\frac{1}{4}$ of the batter and mix it with the mocha paste. Stir until well combined. Pour part of the white batter into the pan first, followed by the mocha batter, and then the remaining white batter.
5. Bake in a preheated oven at 180°C for approximately 30 minutes or until fully cooked.
6. Let the cake cool before removing it from the pan.

This recipe yields 16 slices

Pj/MKT

**FLOUR
RECOMMENDATION**

Cita Rasa Pangan Berkualitas

