



CHOCOLATE & VANILLA MARBLE LOAF

A light chocolate and sweet vanilla cake swirled together, topped with a rich dark and white chocolate glaze.



SKILL LEVEL:



PREP TIME:

35 MINUTES

BAKING TIME:

40-50 MINUTES

SERVINGS:

12

YOU WILL NEED:

160g (140g + 20g) soft butter
3 medium eggs
3 + 2 tbsp of milk
2lb loaf tin
1 wire rack

IN THE KIT:

30g dark chocolate (bag 1)
135g caster sugar (bag 2)
45g light brown sugar (bag 2)
195g self raising flour (bag 3)
1 tsp baking powder (bag 3)

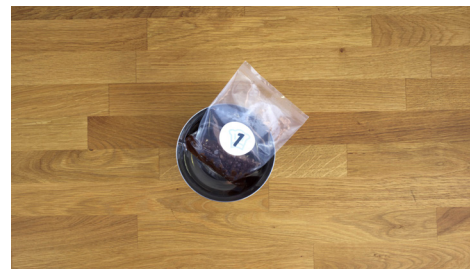
1/2 tsp ground vanilla (bag 3)
15g cocoa powder (bag 4)
3g coffee (bag 4)
40g dark chocolate (bag 5)
10g cocoa powder (bag 5)

15g icing sugar (bag 5)
30g white chocolate (bag 6)
1 sheet A4 baking paper
1 butter measure
2 skewers

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1. Preheat your oven to 170°C/150°C fan assisted/Gas Mark 3. Lightly grease your loaf tin with butter and line with the baking paper provided. The width of the baking paper should be the length of your loaf tin, so it will sit in the tin with a little excess over the top which makes removal easier once baked!



2. Place the sealed bag of dark chocolate (bag 1) into a bowl and cover with boiling water. Once melted, remove from the water and set aside.



3. Cream 140g soft butter with the sugars (bag 2) in a large bowl for around 3 minutes, until light in colour and fluffy.



4. Heat 3 tbsp of milk (about 30 secs in a microwave). In a mug, combine the cocoa powder and coffee (bag 4) together with the milk and mix with a fork until smooth. (The coffee is to enhance the chocolate flavour!) Set this aside to cool. After, in a separate bowl, briefly whisk the 3 eggs together.



5. To the creamed butter mixture, alternate gently folding in the flour, baking powder and ground vanilla (all bag 3) and the egg mixture until just combined. Equally divide the batter into 2 bowls, and then spoon approximately 3 heaped tablespoons of one of the mixtures into the other bowl so you have one bowl with more in.



6. Snip a corner off of the dark chocolate bag (bag 1) and squeeze into the bowl with slightly less mixture in, along with the cocoa powder mixture. Add the remaining 2tbsp of milk to the non-chocolate mixture. Mix each just until you have two smooth cake batters.



IT'S UP TO YOU HOW MARBLED YOU'D LIKE IT, BUT BE CAREFUL NOT TO MIX THE BATTERS INTO ONE!

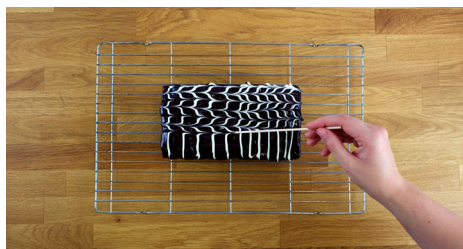
7. Spoon alternate dollops of the chocolate batter and vanilla batter into the prepared loaf tin until all used up. Drag one of the skewers provided through the mixture to create the marble effect, ensuring your skewer touches the bottom and all sides of the tin when dragging through. Wipe the cake mixture off the skewer to use again later.



8. Bake for 40-50 minutes, or until the cake has started to shrink away from the edges of the tin and the remaining skewer comes out clean. Allow to cool for 20 minutes before removing from the tin and placing on the wire rack to cool fully.



9. In a small bowl or mug, add the chocolate, cocoa and icing sugar (bag 5) together with 20g butter and 3 tbsp boiling water and mix until all ingredients are melted into a pourable glaze. Pour this over the cooled loaf, letting it run down the sides a little. (If the glaze is a little too thin, let the mixture cool for a few minutes.)



10. Repeat step 2 with the bag of white chocolate (bag 6) Cut a small corner off of the bottom of the bag and soon after the glaze has been poured over, pipe lines of white chocolate across the top of the loaf, around 2cm apart. Drag a skewer up and down the loaf, the opposite way to the piped lines to create a feathered effect. Allow the glaze and drizzle to set before enjoying!

MY TOP TIP!

If you have too much of the chocolate glaze leftover, stir into some warm milk for a deliciously rich and indulgent hot chocolate!

Michel Roux
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