

## CAKE MIX PROJECT

# Basic Marble Cake



### MATERIALS

- 500g Roberts Chocolate Mud Cake Mix
- 500g Roberts Vanilla Mud Cake Mix
- 8" X 3" Round Cake Tin

### VARIATIONS

**Jaffa Cake** - add Roberts Orange Flavour Colour or Oil to Vanilla Mud Cake Mix.

**Choc Peppermint**- add Roberts Peppermint Flavour Colour or Oil to Vanilla Mud Cake Mix.



**Step 1** Preheat oven 140°C fan forced. Line the sides and base of 8" X 3" cake tin with baking paper.

**Step 2** Make up the 500g recipe using the Chocolate cake mix. See recipe chart on the back of the packet for detailed instructions.

**Step 3** In a separate bowl. Make up the 500g recipe using the Vanilla cake mix.

**Step 4** Pour  $\frac{1}{4}$  Chocolate mixture into the centre of the Vanilla Mix so that it can spread out from the inside of the circle to the outside. Keep alternating, always pouring into the centre of the tin, until all cake mix has been used.

**Step 5** Bake 1hr 45min or until a skewer inserted in the centre comes out clean.

**Step 6** Allow to cool completely before icing and decorating.

## CAKE MIX PROJECT

# Banana Marble Cake



### MATERIALS

- 500g Roberts Chocolate Mud Cake Mix
- 500g Roberts Vanilla Mud Cake Mix
- 1 tsp Roberts Banana Flavour Colour
- 8" X 3" Round Cake Tin

### VARIATIONS

**Jaffa Cake** - add Roberts Orange Flavour Colour or Oil to Vanilla Mud Cake Mix.

**Choc Peppermint**- add Roberts Peppermint Flavour Colour or Oil to Vanilla Mud Cake Mix.



- Step 1** Preheat oven 140°C fan forced.  
Line the sides and base of 8" X 3" cake tin with baking paper.
- Step 2** Make up the 500g recipe using the Chocolate cake mix.  
See recipe chart on the back of the packet for detailed instructions.
- Step 3** In a separate bowl. Make up the 500g recipe using the Vanilla cake mix.  
In addition to Step 3, add 1 tsp Banana flavouring to the batter.
- Step 4** Pour ¼ Banana mixture into the prepared cake tin.  
Pour ¼ Chocolate Mixture into the centre of the Banana cake mix. Keep alternating until all cake mix has been used.
- Step 5** Bake 1hr 45min or until a skewer inserted in the centre comes out clean.
- Step 6** Allow to cool completely before icing and decorating.