



MARVELLOUS MARBE CAKE

*with Vava Vanilla
&
Choc-o-lotta*



Servings: 14 Slices ⌚ 1 h 10 Minutes

HOT HOT HOT

Inside Tips: How to get Perfect marble swirls in your Marble Cake? Pour in the vanilla batter, then the chocolate, and top with more vanilla before you swirl it all together, using a long toothpick or a wet knife.

WHAT YOU NEED

Ingredients

- 1 1/4 Cup Vava Vanilla Dilettoso Mix
- 1 1/4 Cup Choc-o-lotta Dilettoso Mix
- 1/2 Cup Coconut Oil
- 3 Eggs, Room Temperature
- 1 Cup Milk of Choice, Room Temperature
- Toppings: Healthy Chocolate sauce or Frosting (optional)

HOW TO DO IT

1. **BEAT** together the eggs and oil, until light and frothy.
2. **ADD** in milk and mix everything good.
3. **POUR** half of the wet mixture into a separate bowl.
4. **ADD** Vava Vanilla Dilettoso mix to the first bowl, and the Choc-o-lotta to the other bowl. Whisk the Vava Vanilla batter, until you get a smooth texture with no lumps. Repeat the same for the Choc-o-lotta bowl.
5. **POUR** the Vava Vanilla batter into a 4.4x10 inch (11x25 cm) loaf pan that has been greased and lined. Now pour in the Choc-o-lotta batter.
6. **USING** a knife, make swirls all over to create marble effects.
7. **BAKE** in a preheated oven at 320°F (160°C) for 55 minutes or until fully cooked. Remove from the oven and cool completely before slicing.
8. **DRIZZLE** the top with some healthy chocolate frosting.
9. **NOW** enjoy!

Buon Appetito!