

Tri-color Marble Cake



🍴 For a plumcake mold of 20 cm

Ingredients

225 g of flour "00"
125 g sugar
125 g of butter
3 large eggs
125 ml of milk
10 g baking powder
1 teaspoon vanilla extract
100 g dark chocolate
10 g of tea matcha

Method

Beat the egg yolks with sugar and butter at room temperature until became creamy, add the milk, the flour and the baking powder and beat again. Beat the egg whites until stiff, then pour the yolks and sugar mixture on, mix well with a spatula by a movement from the bottom up, divide the mixture into 3 bowls and add at one the vanilla, at the second the tea matcha and at the last the melted chocolate. Distribute the mixtures alternately in buttered mold and bake. Cook in preheated oven at 150 °C for 20 minutes and then raise the temperature to 180 °C and continue cooking for another 20-25 minutes. Remove from the oven, remove from the mold and let cool on a grid before serving.