

Marmor Cake (For 16 pieces)

Stuffing 200 g butter
 160 g sugar
 1 vanilla sugar
 1 pn lemon zest, grated
 1 tablespoon of Rum
 6 egg yolk
 6 egg whites
 pinch of salt
 120 g sugar
 280 g flour
 1 baking powder
 100ml milk
 20g cocoa powder



Other butter for the baking pan
 flour for the baking pan
 icing sugar

- Melt the crumbly butter, 160g sugar, vanilla sugar, lemon zest and rum foamily.
- Add bit by bit the egg yolk and stir to a foam mass
- Firm up the egg whites with the salt, add the 120g sugar and whisk until stiff
- Fold the sifted flour, baking powder, lukewarm milk and whipped egg whites in to the butter mass.
- Butter the cupcake form and sprinkle with flour
- Fill he half of the pastry in the form
- Mix the other pastry with cocoa powder
- Fill first the clear pastry and then the dark pastry in the form, mix the two types of pastry spiral with a fork
- Bake in preheated oven
- Let the cake cool in the form for short time, fall to a kitchen-grid and let the cake completely cool
- Sprinkle with icing sugar

Baking temperature: 180°C

Backing time: 60 minutes

Tip: Serve with whipped cream