


Strawberry Marble Cake

Create a swirly elegant marble cake design with mouthwatering chocolate sauce and strawberries, to give you a sour-sweet finish.

12 slices

 Easy

 up to 10 Min.



Ingredients:

For Cake:

1 box Dr. Oetker Nona Butter
Cake Marble
200 g Butter (Softened)
4 Eggs (Large)

For Chocolate Sauce:

200 g Dr. Oetker Nona Cooking
Chocolate
50 ml Whipping Cream
Strawberries (Sliced)

- 1 Preheat oven to 180°C. Line a 20cm round cake pan with greaseproof paper.
- 2 Place Dr. Oetker Nona Butter Cake Marble and eggs in a mixing bowl. Mix at medium speed for 3 minutes.
- 3 Add in butter and mix at low speed for 1 minute or until batter is smooth.
- 4 Divide the batter into 2 portions, add cocoa powder into one portion and mix well. Scatter a few tablespoons of the cocoa batter into the baking pan. Then pour the original batter on top. Lastly add some cocoa batter on top. Use a skewer to make a zig-zag pattern on top.
- 5 Bake at 180°C for 55 - 60 minutes.
- 6 Melt Dr. Oetker Nona Cooking Chocolate in microwave or over a sauce pan. Pour in whipping cream, stir until well combined.



- 7 Spread chocolate sauce generously over the cake, serve with sliced strawberries.

Tip from the Test Kitchen

- Tip: Cake is ready when it pulls away from the sides of the tray or when a skewer inserted in the cake comes out clean.

