

Coffee Marble Cake



Ingredients for Coffee Marble Cake

Coffee Powder ☐ 2 tsp

Hot Water □ 1 tsp

Powdered Sugar ☐ 1/2 cup

Refined Oil 1/4 cup

Refined Flour/ Maida 1 cup

Baking Powder ☐ 1.25 tsp

Milk □ 1/2 cup

Vanilla Essence ☐ Few drops

Step 1 - Pre-Preparation



☐ Take 2 tsp of coffee powder in a bowl.



☐ Add 2 tsp of hot water.



☐ Mix it well.



 \square Swirl the pan to coat flour on all the sides.



☐ Grease the cake pan with some oil. Sprinkle some flour over it.

Step 2 - Making Cake Batter

☐ Take 1/2 cup of powdered sugar in another bowl.

☐ Add 1/4 cup of refined oil into it













 \square Filter these plain flour and baking powder with the help of mesh.



☐ Add 1/2 cup of milk gradually. Mix it then and there when you add milk.



☐ Mix it in one ☐ Put few drops of direction to get a vanilla essence and batter consistancy. mix well.





☐ Draw lines with a toothpick towards the center from the edge to get a final texture. Clean the toothpick every time you make a line.



☐ Tap the pan a little to release the air bubble while doing so. Repeat the process till the design completes.



☐ Add 2 tbsp of plain batter this time and alternatively to form a circular pattern.



☐ Take a cake pan and add 2 tbsp of coffee batter.



☐ Add coffee mixture to one of them and mix it well.



☐ Divide batter into two equal portions.



Step 3 - Making Coffee Marble Cake

☐ Place a stand and preheat the pan for 5 minutes with medium heat.



☐ Place the cake batter over it.



☐ Cover with lid and cook for 25-30 minutes with low flame



☐ Now the Coffee marble cake is ready to enjoy!











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