

Light and Fluffy 1 Bowl Marble Cake

3 cups (approximately 360 grams) flour
1 3/4 (350 grams) cups sugar
1/2 teaspoon salt
1 tablespoon baking powder
2 teaspoons vanilla or 1 packet vanilla sugar
1 cup (250 grams) of oil
4 eggs
1 cup (250 grams) orange juice

For marbleizing at the end:

1 1/2 tablespoons cocoa

Directions:

Preheat oven to 325° F/165 C.

In a mixer, stir together flour, sugar, salt and baking powder. Right on top of dry ingredients, add oil, eggs, orange juice and vanilla. Beat together till smooth and slightly thick, scraping all about with spatula to make sure no pockets of flour remain. Pour all but one cup of batter into greased tube pan. To mixer with remaining batter, add the cocoa and beat well till smooth and combined. Pour cocoa mixture on top of white mixture in a circle in the tube pan and swirl in S shapes with a knife to marbleize. Bake for 50 minutes or until wooden toothpick in the middle of cake comes out clean. Let cool on wire rack and to plate, cut around the edges of tube pan carefully with a knife and around tube and gently press down on cake to help release it. Flip out onto platter to serve.