

# Zebra Cake

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## *Ingredients:*

1 cup	Granulated Sugar
4	Large Eggs
1 cup	Full Fat Milk
1 cup	Vegetable Oil
5ml	Vanilla Extract with grains
2 cups	Unbleached Plain Flour
15g	Liquorice Compound
10 tspns	Baking Powder
¼ tspn	Salt
45g	Cocoa Powder Dark

Black food colouring (2 cubes of the Dr Oetker black colour)

Spray grease for the pan

## *Method:*

1. Preheat the oven to 165c. Lightly spray a 9" x 2" round baking pan with cooking spray (you can use a 8" x 2" for a slightly thicker cake). Line the bottom of the pan with a circle of parchment, and spray again. Set the pan aside.
2. In the bowl of your mixer, blend the sugar and eggs until lightened, about 2 minutes. On low speed blend in the oil, milk and vanilla until well combined and smooth
3. In a separate bowl, combine the flour, baking powder and salt. Whisk to remove any lumps. Add the dry mixture to the wet ingredients. Combine on medium speed 1-2 minutes or until the batter is smooth and lump free. Be sure to scrape down the bowl halfway through mixing.
4. Remove 2 cups of the vanilla batter and place it in the measure you used for the liquid ingredients. Sift the cocoa over this batter, and stir well to combine. Be sure to use a sifter to avoid cocoa lumps in the batter. Add the black colour and liquorice compound. Add a little milk if needed so it's the same consistency as the white batter.
5. Now for the stripes. Place mixes in measuring jugs for ease. Pour about 3 tablespoons of vanilla batter into the center of the cake pan. Next, pour 3 tablespoons of the chocolate batter into the center of the vanilla batter. This causes the vanilla batter to spread out. Continue to alternate batters, in bulls-eye fashion until all batter is used. You will now have thin rings of each batter on the outer edges of the pan, thicker rings towards the center.
6. Bake the cake in the center of the preheated oven for 35-45 minutes, or until the cake is lightly browned and a toothpick inserted into the center comes out clean. Cool the cake in the pan for 10 minutes, and then turn out onto a wire rack to finish cooling.