

# Recipe

Zoe's Kitchen  
Creations

BY ZOE KITCHEN CREATIONS

## GLUTEN FREE, VEGAN EASTER MARBLE CAKE

LOOKING FOR AN EASTER TREAT TO BAKE FOR THE FAMILY THIS WEEKEND? OR EVEN JUST A DELICIOUSLY COLOURFUL EXCUSE TO BAKE FOR ANY OCCASION? LOOK NO FURTHER, BECAUSE THIS CREATION IS EASY TO WHIP UP, FUN TO MAKE, AND DELICIOUS TO DEVOUR!



### INGREDIENTS:

- 250G VEGAN BUTTER
- 1 TSP VANILLA EXTRACT
- 1 ¼ CUPS SUGAR (I USED STEVIA)
- 3 TBSP FLAXSEED + 6 TBSP WARM WATER
- 2 ¼ CUPS GLUTEN FREE SELF-RAISING FLOUR
- ¾ CUP PLANT BASED MILK
- PINK FOOD COLOURING
- 2 TBSP CACAO POWDER
- 1 TBSP PLANT BASED MILK (EXTRA)

### METHOD:

1. PREPARE FLAXSEED AND WARM WATER IN A SMALL BOWL AND SET ASIDE.
2. PREHEAT OVEN TO 180°C FAN-FORCED. GREASE A ROUND CAKE TIN AND LINE WITH BAKING PAPER.
3. IN A LARGE BOWL, USING A WHISK, MIX THE BUTTER, VANILLA EXTRACT AND SUGAR UNTIL LIGHT AND FLUFFY.
4. ADD THE FLAXSEED AND WARM WATER MIXTURE, AND COMBINE. USING A WOODEN SPOON, STIR IN THE FLOUR, AND ONCE COMBINED STIR IN THE MILK.
5. SEPARATE THE CAKE MIXTURE INTO THREE BOWLS. ADD PINK FOOD COLOURING\* TO ONE BOWL, MIXING THROUGH.
6. IN THE SECOND BOWL ADD THE CACAO AND EXTRA MILK, MIXING THROUGH.
7. GRAB THE CAKE TIN AND THREE SPOONS, PLACING A DOLLOP OF EACH PINK, BROWN, AND CREAM CAKE MIXTURE INTO THE TIN UNTIL IT IS COMPLETELY FULL, OR THERE IS NO CAKE MIXTURE LEFT\*\*.
8. USING A SKEWER, GENTLY BEGIN TO MAKE SWIRLS IN THE CAKE MIXTURE TO CREATE THE MARBLE EFFECT. SMOOTH THE CAKE MIXTURE OVER WITH A SPATULA BEFORE POPPING INTO THE OVEN, UNCOVERED, FOR 45 MINUTES.
9. PLACE A CLEAN SKEWER INTO THE CAKE TO SEE IF IT IS BAKED ALL THE WAY THROUGH, AND LET IT COOL ON A WIRE RACK.
10. ONCE COOL, DECORATE WITH PINK ICING, CHOCOLATE EGGS, AND WHITE/DARK CHOCOLATE SHAVINGS\*\*\*.
11. MOST OF ALL, ENJOY!

### NOTES:

\*THE AMOUNT OF DROPS DEPENDS ON HOW VIBRANT YOU WOULD LIKE THE PINK. TEST OUT 2-3 DROPS, MIX THROUGH, AND SEE IF YOU ARE HAPPY WITH THE COLOUR. THIS WAY YOU CAN ADD MORE IF YOU WOULD LIKE A BRIGHTER PINK.

\*\*FEEL FREE TO GET CREATIVE AND LAYER THE DOLLOPS OF CAKE MIXTURE ON TOP OF EACH OTHER.

\*\*\*AGAIN, FEEL FREE TO GET CREATIVE WITH THE DECORATIONS. ANOTHER EASTER THEME IS GREEN ICING (TO RESEMBLE GRASS), AND CHOCOLATE EASTER BUNNIES.

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