FOOD for thought
a not-for-profit school meals company
owned by its schools

# Food For Thought Recipe and Allergen Card
# Marble Cake

# 100 Portions

| Ingredient | Hannah Product Code | Quantity |
|---|---|---|
| Self -raising flour | D200200 | 325g |
| Margarine | C000266 | 450g |
| Eggs | C000350 | 8 |
| Caster Sugar | D001146 | 450g |
| Baking Powder | D001685 | 2 tsp |
| Cocoa Powder | D004309 | 175g |
| | | |
| Self -raising flour | D200200 | 450g |
| Margarine | C000266 | 450g |
| Caster Sugar | D001146 | 450g |
| Baking Powder | D001685 | 1 tsp |
| Eggs | C000350 | 8 |
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RECIPE METHOD – ALLERGENS

1. Following the method for 'Sponge Cake', prepare the two separate cake mixes
2. In trays add half of the plain and half of the chocolate, and mix together very roughly – creating a marble effect only filling 2/3 of the depth of the tray
3. Cook at 170°C for 20-25 minutes or until springs back to the touch and a skewer comes out clean
4. Allow to cool before serving

| The allergens highlighted in <span style="color:red">RED</span> are present in this dish |
|---|
| Allergens: |
| Cereals : <span style="color:red">Wheat</span><br>       Rye<br>       Barley<br>       Oats<br>       Spelt<br>       Kamut |
| <span style="color:red">Milk</span> |
| <span style="color:red">Eggs</span> |
| Peanuts |
| Tree Nuts |
| Sesame |
| Fish |
| Crustaceans |
| Molluscs |
| Celery |
| Mustard |
| Soya |
| Lupin |
| Sulphites |
| May contain… |