**Marble Swirl Cake**

**Creamy Chocolate Frosting**

* 2 ½ cups confectioners' sugar
* ¼ cup unsweetened cocoa powder
* ¼ cup butter
* 3 Tbsp evaporated milk
* 1 teaspoon vanilla extract

**Directions**

1. In a large bowl, cream butter until smooth
2. Add in the confectioners' sugar and cocoa, milk and vanilla.
3. Blend well until smooth and creamy
If necessary, adjust consistency with more milk or sugar.

Preheat the oven to 350’F, and prepare pan - 8 “ cake pan.

1.  In a large bowl cream the following:

**1 cup white sugar
½ cup Butter
2 eggs
1 Tbsp vanilla extract**

2. In a small bowl measure:

**1 ½ cups flour
2 tsp baking powder
½ tsp salt**

3.  Measure **¾** **cup**. milk in a liquid measure.

4.  Add the flour mixture and the milk alternately to the butter mixture, starting and ending with flour.  Beat well after each addition.

6. Divide cake batter into 2 portions

To one portion add a mixture of:

 **2 squares unsweetened chocolate, melted**

 **1 Tbsp cocoa powder**

 **2 tsp sugar**

 **1 Tbsp hot water.**

7. Drop alternate spoonfuls of the two batters into the prepared pan – SWIRL for a marbled effect.

8. Bake in preheated 350°F oven for 20-30minutes, or until cake springs back when lightly touched.

9. Cool in pan for 5 minutes. Loosen edges with a knife or metal spatula and remove from pan.

10. cool completely on wire racks before frosting.