

## Tineke's Cake



### *Ingredients*

- 125g butter
- 125g sugar
- 2 eggs
- 125g flour
- 1+1/2 tsp baking powder
- cocoa powder



### *Method*

1. Mix the butter and sugar until fluffy and pale.
  2. Add the eggs, one at a time, stirring into the mixture.
  3. Add the flour and baking powder and mix well.
  4. Separate the mixture into two halves.
  5. Mix in some cocoa powder to one half of the mixture.
  6. Add the cocoa-laced half back into the 'plain' half in a swirling pattern, taking care not to mix the two together too much.
  7. Bake in a medium oven for approximately 40 minutes or until a toothpick inserted into the centre of the cake comes out clean.
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