

Marble Pound Cake

Serves: 12

Ingredients:

- 1 ¼ cups sugar
- ¾ cup butter
- ½ cup milk
- 2 ¼ cup flour, sifted
- 1 teaspoon baking powder
- 1 teaspoon salt
- 3 eggs
- 2 tablespoons boiling water
- 1 tablespoon sugar
- 1 ounce square unsweetened chocolate, melted and cooled



Directions:

Preheat oven to 300° F. Grease a 9x5 loaf pan.

Cream 1 ¼ cups sugar into the butter until light and fluffy, 8 to 10 minutes at medium speed of Kitchen aide mixer.

Sift together flour, baking powder and salt into a medium bowl.

Add to creamed mixture; mix on low until smooth, about 2 minutes.

Add eggs, one at a time, beating 1 minute for each. Beat 1 minute more, scraping sides constantly.

Combine boiling water, 1T sugar and melted chocolate in a small bowl.

Divide batter into 2 bowls.

Add chocolate to one half.

In a loaf pan, alternate spoonful of light and dark batters.

With a knife gently stir through batter to marble.

Bake a 300° F for 1 hour and 20 minutes. Cool 10 minutes; remove from pan.

Cool.