




# Gula Melaka Marble Cake

## Ingredient

 Golden Velvet Cake Mix G	500g
Water	220g
Egg	180g
Margarine/butter	110g
Gula melaka emulco	½tbsp

## Method

1. Melt margarine/butter then put aside
2. Mix all ingredients except melted margarine/butter, whisk at slow speed for 1 minute. then at high speed for 5 minutes before fold in melted margarine/butter at slow speed.
3. Divide mixture into two portion.
4. One portion for plain mixture. Another portion mix well with gula melaka emulco.
5. Pour plain and gula melaka cake mixture alternately into cake mould.
6. Bake at 170°C for 40 minutes.