

## Easy Liqueur Marble Cake

A moist and delicious cake which you can make in no time. Serve plain with coffee.

**Prep:** 10 mins      **Cook:** 40 mins

Use the SiliconWare Large Bundt pan for an impressive result.

### Ingredients

- 1 packet **Green's Butter Cake**
- 4tbs dark cooking cocoa (bitter)
- 4tbs liqueur (eg Galliano, Cointreau etc)

### Method

1. Pre heat oven to 160°Celsius (fan forced).
2. Grease and flour SiliconWare bundt cake pan. Don't forget to coat centre ring.(see handy hints for cakes/muffins for preparation of pan).
3. In a small bowl mix liqueur and cocoa into a paste.
4. Make up cake mixture according to Green's packet directions.
5. Drizzle 1/3 of chocolate mix into base and sides of pan.
6. Pour in half of cake mixture. Drizzle in remaining chocolate mix over entire cake mix.
7. Top with remaining cake mixture. Spread evenly and using sides of pan shake gently from side to side to even out. Smooth top gently using SiliconWare spatula.
8. Bake as directed on packet or until cake springs back lightly when touched in middle.
9. Remove baking tray from oven and allow to cool before inverting pan.
10. When cooled, follow cake/muffin handy hints for removal from pan.

