

**Boro tweetup cake by Yaffa Phillips**

## **Marble Cake**

### **Ingredients**

7 eggs separated  
1 ½ cups of sugar  
2 cups flour  
2 tsp baking powder  
¾ cup orange juice  
1/6 cup oil  
1 tbsp vanilla sugar (optional)

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2 tbsp cocoa powder  
2 tsp instant coffee  
1 tbsp vanilla sugar

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1. Beat the egg whites until stiff, add sugar, add yolks at medium speed
2. then add flour, baking powder, juice and oil
3. grease up a rectangular pan with oil (I use a large rectangular glass pyrex dish)
4. pour in 3/4 of the mixture
5. to the remaining 1/4 of the mixture in the bowl add the cocoa, coffee and vanilla sugar mix well
6. then add into the mixture already in the dish, use a fork to make the marble swirls.
7. Preheat the oven to 190. Bake for 40-45 minutes until a toothpick or fork can be inserted into the middle and come out clean.

## **Chocolate Buttercream Frosting**

### **Ingredients**

6 tbsp. butter  
1 cup powdered sugar  
4 tbsp. cocoa  
2 to 3 tbsp. milk

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1. Cream butter.
2. Combine sugar and cocoa.
3. Add sugar and cocoa mixture to butter
4. Add milk to and butter mixture.

Tip: Let the cake cool before you put the frosting on it. It will still work on a warm cake but will melt and coat the cake rather than have the texture of frosting.

## **M+Ms**

Two large packages of m+ms yielded enough red and blue for the logo.

