

ZEBRA CAKE

INGREDIENTS

- 5 Eggs
- 1.5 Cups of Sugar
- 3 Cups of Flour (2.5 right away)
- 1 Cup of Water
- 1 Cup of Vegetable Oil
- 3.5 tsp of Baking Powder
- 2-3 tbsp of Cocoa Powder

MIXING AND BAKING

1. Preheat the oven to 175°C.
2. Use a round springform tin.
3. Grease tin in preparation.
4. Beat the egg whites with the sugar.
5. Add the egg yolks, flour, oil, water and baking powder.
6. Separate the batter into two parts.
7. To one, add half a cup of flour, to the other add 2 – 3 tablespoons of cocoa powder.
8. Starting from the centre of the tin add 2 tablespoons of chocolate batter and then in the centre of that add 2 tablespoons of white batter. Continue this sequence until all batter is used. No need to shake or shift the tin, the batter will spread on its own.
9. Bake at 175°C for about 40 minutes.

