

## Marble Crème Cake

*By: Executive Chef  
Maison Du Suchön*



## YIELD:

Two Cakes

## INGREDIENTS – VANILLA CRÈME CAKE:

250 g Maison Du SUCHÖN – Vanilla Crème Cake  
88 g Whole Egg  
75 g Oil  
57 g Water

## INGREDIENTS – CHOCOLATE CRÈME CAKE:

250 g Maison Du SUCHÖN – Chocolate Crème Cake  
88 g Whole Egg  
75 g Oil  
57 g Water

## PREPARATION:

- Beat all ingredients at slow speed for 1 min.
- Then shift to medium speed and continue beating for 3 mins.
- Then shift to slow speed and continue beating for 1 min.
- In a 400 g cake tin pour Vanilla Crème Cake batter and Chocolate Crème Cake batter in alternative loops.
- Bake in a preheated oven for 40-45 mins at 175°C.