

MARBLE CHOCOLATE CRUMB CAKE

For the cake

225 g butter (softened, plus extra for greasing)
225 g castor sugar
4 eggs
1 tsp vanilla extract
225 g plain flour
2 tsp baking powder
50ml milk
25 g cocoa powder
icing sugar for dusting
23cm diameter spring form or loose bottomed cake tin

For the crumble topping

125 g plain flour
75 g unsalted butter, chilled and cut into cubes
75 g castor sugar
75 g dark or milk chocolate (in chips or roughly chopped into pieces)

1. First make the crumble topping. Rub the butter and sugar into the flour until it resembles thick breadcrumbs. Add the chocolate pieces. Set aside in the fridge while you make the sponge.
2. Preheat the oven to 180 °C (350 °F/Gas 4, and butter the sides and base of the cake tin.
3. Cream the butter until soft in a large bowl or in an electric food mixer. Add the sugar and beat until the mixture is light and fluffy. Whisk the eggs and vanilla extract together in a small bowl until combined, then gradually add the eggs to the creamed butter and sugar mixture, beating all the time.
4. Sift the flour and baking powder into the mixture and fold in carefully. Add the milk and mix gently to combine. Tip half of the cake mixture into another large bowl, add the sifted cocoa powder and fold in.
5. Place the two different cake mixtures in the prepared tin by alternating heaped tablespoonfuls of the vanilla batter with the chocolate batter. With a skewer gently draw swirls through the cake mixture to 'marbleise'. Do not over mix or you will not get that wonderful marbled effect.
6. Scatter the crumble mixture evenly over the top of the cake mixture and bake for 50-60 minutes or until the crumble is golden and a skewer inserted into the centre of the cake comes out clean.

7. Remove from the oven and allow to cool in the tin for 10 minutes.

Loosen around the edges and remove the side of the tin. Place the cake (still on the base) on a wire rack to cool.

8. Using a palette knife or fish slice loosen the cake from the base and slide onto a plate.

Dust with icing sugar to serve.