Recipe- Eggless Choco Vanilla Marble Cake

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Ingredients
All Purpose Flour (Maida) 1.25 cup
Milk Powder 1 cup
Salt 1 pinch
Edible Soda powder 1 pinch
Baking Powder 1.25 tsp
Milk 1 cup
Malai 1 cup
Sugar 0.75 cup
Riped Banana 1 small (grated)
Vanilla Essence 1 tsp
Choco Powder 3 tbsp

Method

- Preheat the oven at 190°C.
- Grease the baking dish with oil or butter.
- Take a deep big bowl add malai, sugar and grated banana.
- Beat well only in one direction for atleast 5 minutes (or until the texture is very smooth).
- Sieve Maida + Milk Powder + Salt + Edible Soda + Baking Powder for 3 times.
- Add the dry mixture in small batches to Malai and sugar mix.
- Now keep adding milk in small quantities and beat well in one direction until it achieves ribbon like consistency.
- Add vanila essence and mix.
- Now pour half of the batter to the greased baking dish and tap 1-2 times so that batter sets in a level.
- Add 2-3 tbsp dark choco powder to the other half of the

batter and mix well (do not beat too much).
- Pour this choco batter over the vanilla batter.