marble cake

250	g	powdered sugar
4		eggs
1/2	pack	vanilla sugar
1-2	tablespoon	rum
1/8	l	oil
1/8	l	water
250	g	flour
1/2	pack	baking powder
		cocoa powder

Mix the 4 egg yolks with sugar, vanilla sugar, rum and oil. Carefully add the water in small amounts and mix it. Beat the egg whites stiff and gently fold it in the mixture with the flour and the baking powder.

For the dark mass take one half of the mixture and mix some cacao powder in until you got the colour you like.

Take some butter or oil and cover the inner side of the cake mould with it. Add some flour or breadcrumbs and move it around until it sticks to the fat on the whole inside of the cake mould. Then put the bright and the dark mixture in it, so that you get a marble pattern.

Preheat the oven to 160°C. Put the cake mould in it and bake the cake for about 1 hour.