**Grandmas Paddleford’s Marble Layer Cake**

**The Great American Cookbook**

**Cake Ingredients:**

4 cups cake flour

5 teaspoons baking powder

½ teaspoon salt

2 sticks unsalted butter, softened

2 cups sugar

2 teaspoons vanilla

4 large eggs, separated

1 ½ cups milk

2 ounces unsweetened chocolate, melted

**Cake Directions:**

1. Grease and flour two 9 inch round cake pans. \_\_\_\_\_
2. In a large bowl, add the 4 cups cake flour \_\_\_\_\_, 5 teaspoons baking powder \_\_\_\_, and ½ teaspoon salt \_\_\_\_\_.
3. Put the flour mixture through the sifter together \_\_\_\_\_\_
4. In a separate bowl, cream the 2 sticks unsalted, softened butter \_\_\_\_\_\_and 2 cups sugar \_\_\_\_ together with kitchen-aid mixer. \_\_\_\_\_\_\_
5. Add the 2 teaspoons vanilla to the butter bowl \_\_\_\_\_
6. In a separate bowl, beat the 4 egg yolks well \_\_\_\_\_\_and add to the butter mixture and beat again. \_\_\_\_\_\_
7. Add the flour mix and 1 ½ cups milk a little at a time and beating until smooth. \_\_\_\_\_\_
8. In a separate bowl, beat the 4 egg whites until stiff peaks form. \_\_\_\_\_\_\_
9. Fold the stiff egg whites into the batter. \_\_\_\_\_\_\_
10. Divide the batter in half. \_\_\_\_
11. In one half of the batter, stir in the 2 ounces of melted chocolate. \_\_\_\_\_\_\_\_
12. Add both batters to the greased pans, alternating spoonfuls of light and dark batters. \_\_\_\_\_\_\_
13. Bake for 18-25 minutes in 350 degree oven. \_\_\_\_\_