



Integrated Cake

2 tbsp warmed butter
¼ cup sugar
1 egg
1 tsp vanilla extract
½ cup flour
2 tsp Baking powder
2 tbsp Milk (plus a little extra if
batter is too thick)
1 tbsp cocoa

1. Heat oven to 400F
2. Cream together butter, sugar, and egg with fork. Add vanilla extract.
3. Slowly add in the flour, baking powder, and 2 tbsp of milk. Mix until smooth. Add more milk if the batter is too thick.
4. Pour Half of the batter into a greased cake pan.
5. Add cocoa to remaining batter and mix until color is consistently brown.
6. Add remaining chocolate cake batter to cake pan. Drag fork through the cake mixes making lines or swirls. **Do not mix completely.**
7. Bake at 400F for 15-20 minutes or until a toothpick comes out clean.

