



THE J.M. SMUCKER Co

Zebra Cake

Prep Time Cook Time Serves Difficulty

30 mins 40 mins 10 N/A

Ingredients

- 1/2 cup butter, softened
- 1 cup granulated sugar
- 2 eggs
- 2 tbsp vanilla extract
- 1/2 tsp almond extract
- 2 cups Robin Hood® Original All Purpose Flour

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- 1 1/2 tsp baking powder
- 1/2 tsp salt
- 1 1/3 cups Carnation® Regular, 2% or Fat Free Evaporated Milk
- 1/4 cup cocoa powder, sifted

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 9" (23 cm) round cake pan.

Step 2:

Cream butter and sugar in a medium bowl, using an electric mixer, until light and fluffy. Add eggs, vanilla and almond extract. Beat well.

Step 3:

Mix flour, baking powder and salt in a separate large bowl. Beat in half of dry ingredients to butter mixture. Add evaporated milk and remaining dry ingredients. Mix well.

Step 4:

Divide batter in half. Stir cocoa into half of batter until well combined.

Step 5:

Drop approximately 3 tbsp (45 mL) of vanilla batter into the centre of prepared pan, allowing it to spread. Drop 3 tbsp (45 mL) of chocolate batter into the centre of vanilla batter and allow it to spread. Continue alternating using 2 tbsp (30 mL) of batter at a time, until batter is done.

Step 6:

Bake in preheated oven for 35 to 40 or until a toothpick inserted in centre of the cake comes out clean. Cool 10 minutes, then remove from pan.

Images

