# MERCER RECIPES

MERCER "MARBLE CAKE"

1. Ingredients

220gr butter cream (room temperature)
220gr white sugar
6 eggs
White dough: 154gr plain flour + 3.5gr chemical yeast
Cocoa dough: 128gr plain flour + 27gr cocoa powder + 3.5gr chemical yeast
100 gr rum (or any liquor or liquid to hydrate the cake)

2. Mise en place

To get a successful result, we must be meticulous weighing our ingredients.
Start by weighing all the ingredients in separate containers: butter in a large bowl, sugar in another bowl, the eggs must be cashed one by one at the time we will add them, the white dough ingredients mixed in a bowl and the cocoa's dough in another. Weigh also the liquid to hydrate the cake and reserve it.

3. Elaboration

Whisk the butter until it is aerated. Add sugar and beat together until whitening the mixture.
Add the eggs one by one, controlling the emulsion until all have been incorporated. It is easy for the dough to be cut at this point. To avoid it, we could add a tablespoon of the flour of each dough which we have weighed (one of the white mixture and another of the cocoa). Weigh this dough and divide it into two equal parts. To one of the halves, incorporate the mixture for the white dough and the other, the one of cocoa, always with the help of a sifter and a bit of patience.

4. Mold

For a perfect marbling, prepare two dough pastry bags (one white and one cocoa) and fill the mold alternating the doughs to the end. If you do not have pastry bags, pour half of the cocoa dough in the bottom of the mold, continue with the white and cocoa so on until the mold is almost full. With a knife smeared in butter, make a cut lengthwise in the center. This procedure will create the design of your marble cake.

5. Oven ad final trick!

Cook in the preheated oven at 160ºC for one hour or until a wooden stick comes dry when you insert it.
Once out of the oven, moisturize the cake adding the liquid we reserved with a brush until it is finished (this will help to keep it well moist).