



Haigh's Chocolate Speckle Marble Cake

Preparation time: 45 mins | **Cooking time:** 30 mins | **Serves:** 16

Marble Cake

150g Haigh dark pastilles, roughly chopped

- 1 ¼ cups (310ml) buttermilk
- 250g unsalted butter, diced
- 1 1/3 cup (295g) caster sugar
- 1 tbsp vanilla extract
- 4 extra-large eggs
- 2 ¼ cups (335g) self-raising flour
- ½ teaspoon salt flakes

440g Haigh's milk chocolate speckles, to decorate

Buttercream

- 150g unsalted butter, at room temperature
- 3 cups (480g) icing sugar, sifted
- 2 tablespoons milk
- 1 tablespoon vanilla bean paste



1. Preheat the oven to 180C (160C fan-forced). Lightly grease 2 x 20cm round cake tins and line bases with baking paper.
2. Place chocolate and ¼ cup buttermilk in a bowl over a saucepan of boiling water, off the heat and leave to stand for 10 minutes, stirring occasionally until melted.
3. Place butter in the bowl of a stand mixer and beat until soft and creamy. Add sugar and vanilla, beating until light and fluffy. Add the eggs, one at a time, beating well until each is combined.
4. With the mixer on low, add 1/3 of the flour, followed by a 1/3 cup of the buttermilk beating gently to combine. Repeat process with remaining flour and buttermilk. Place 2 cups of batter in a large bowl and add melted chocolate mixture, stirring to combine. Set remaining batter aside until required.
5. Using a spoon, randomly place dollops of batter evenly into each prepared cake tins. Using the tip of a skewer, gently drag it through the batter to create swirls.
6. Place tins in preheated oven and bake for 30 minutes or until a skewer comes out of the centre of each cake clean. Remove from oven and allow to cool in tins for 5 minutes, before turning out onto wire racks to cool completely.
7. For the buttercream, beat softened butter with an electric mixer until pale. Slowly add icing sugar beating until well combined. Add milk and vanilla, beating until mixture becomes light and fluffy.
8. To assemble cake, slice the top off one cake using a serrated knife, to create a flat base and place in the centre of a cake stand. Spread 1 cup of icing over cake base and sandwich the second cake on top, creating a two-tier cake. Spread remaining icing over the top and sides of the cake until smooth and decorate with Haigh's milk or dark chocolate speckles.

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