

# Orange Juice Marble Cake (Dairy-Free)

Rosa Rositano (Frank Rositano)

## Ingredients

4 Eggs  
1 Cup Orange Juice  
1/2 Cup Corn Oil or Vegetable Oil  
2 Cups All-Purpose Flour  
5 Teaspoons Baking Powder  
1 Cup Sugar  
1/2 Teaspoon Salt  
1/2 Cup Cocoa Powder  
Zest from 1 Orange



Please note this photo reflects a customized **double chocolate** version, without the marbling effects.

## Optional Ingredients

Chocolate Chips

## Instructions

1. Preheat oven to 350°F (175°C). Grease with butter and flour on a 9" x 13" pan.
2. Sift flour and baking powder into a large bowl. Add sugar, salt, and orange zest. Whisk briefly to combine. Sift cocoa powder into a small bowl and set aside.
3. In a medium bowl, add eggs, orange juice, and oil. Whisk well and stir liquid mixture in the powders until batter is smooth for approximately 1-2 minutes. Separate the batter into two halves. Pour one half of the batter into the prepared pan.
4. Mix 1/2 cup of cocoa powder into the remaining batter. Pour or spoon the cocoa batter into the pan, and swirl to make marble pattern. Add chocolate chips if desired for more flavour and texture.
5. Bake for 25 minutes in the preheated oven, or until a wooden skewer inserted into the center comes out clean.