



Ingredients:

250 g unsalted butter
2 cups caster sugar (about 350g)
5 eggs
2 cups all purpose, sifted flour (300g)
1.3 cup potato flour (200g)
1/2 glass of milk
2 tsp baking powder
about 4 tablespoon cocoa

2 tsp vanilla (or 1 vanilla sugar, 16g)
icing sugar or chocolate glaze for decoration

Directions:

Mix the butter with the sugar until nice and fluffy. Add eggs, one at a time mixing well. Mix both flours with baking powder and add gradually to the batter. Mix well each time. When it's getting thick add milk and vanilla and mix well again. Take a few spoons of the batter to another bowl and add cocoa. Coat a cake pan with butter and dust with flour, tapping out the excess. Pour the white batter into the baking dish (traditionally it should be round with a hole in the centre). On the top spoon the cocoa batter. Bake in preheated oven in 350 F (180 C) for approx. 55 minutes. After cooling sprinkle with icing sugar or cover with chocolate glaze.

