

# MOZART CAKE

A recipe my mother acquired, probably fifty years ago. It definitely smacks of the 1970s to me!



## INGREDIENTS

2 eggs, separated  
2 oz butter, softened  
6 oz sugar  
1 oz cocoa powder  
5 oz plain flour  
1 tsp baking powder  
3/4 of a teacup of milk  
1 tbsp marmalade  
Spoonful instant coffee dissolved in a spoonful hot water  
Half a cup of sultanas

## METHOD

Preheat the oven to 180°C  
Grease/line a 2lb loaf tin  
Whisk together the egg yolks, butter and sugar till creamy  
Sift in the cocoa powder, flour, baking powder and add the milk, marmalade and coffee and stir till all combined.  
Beat the egg whites until stiff and fold them in with the fruit.  
Spoon into the prepared tin and bake for 1 hour 10 mins  
Check after an hour, though...

*So what is 3/4 of a teacup? I started with 100ml and added a splash or two more to loosen the mix.*

*Sugar? I used caster sugar. I replaced the butter with melted coconut oil, and the milk with soya but I did use eggs. I think a flax egg to replace the yolks, plus aquafaba to replace the whites would probably work too.*

*I added vanilla extract - you know, in case there were not already enough flavours. And I used raw cacao, and a heaped tsp of coffee. The dried fruit helps keep it moist but next time I'd use dried apricots or maybe dates. Recipes are just a starting point!*