lime cardamom zebra cake

This is the most perfect zebra cake that in not only simple to make but simply unforgettable too!!

Ingredients

1 ½ cups of all-purpose flour

1 ½ teaspoon of baking powder

½ teaspoon of cardamom

1 teaspoon of lime zest

1 tablespoon of vanilla

½ cup of mala (room temp)

½ cup of oil

3 eggs

6 tablespoons of sugar

1 ½ tablespoons of sweetened cocoa

Method

Grab one bowl and combine the dry ingredients: flour, lime, cardamom and baking powder.
Grab another bowl and mix the wet: vanilla, mala, oil and eggs and beat until combined and pale yellow and bubbly as well.
Pour the wet into the dry and mix until combined. Pour 1/3 of the batter into a separate bowl and add in the cocoa and mix. In a bread pan, pour in the batters alternatingly and once both batters are in the pan, pass a skewer to create waves in the cake. Proceed to bake the cake at 190c for 45 minutes.
Once done, slice and serve.

SERVE WITH: your favorite drink

This recipe was brought to you by Kaluhi's Kitchen blog from: https://www.kaluhiskitchen.com/lime-cardamom-zebra-cake/

Youtube Video : https://youtu.be/WwvnZtOqAQ8