Jenny's Marble Loaf Cake

There's no butter in this beautiful, moist and delicious marble cake. Canola or another oil would also work in this easy recipe and I've also made it with tangerine zest! It's the perfect cake for afternoon tea.

Prep time: 30 min.   **Cook Time:** 40 min.   **Total time:** 1 hr. 10 min.

Ingredients:

1 1/4 cups all purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

2 Tablespoons unsweetened cocoa powder
2 Tablespoons sugar
2 Tablespoons extra light olive oil

1/3 cup 1% milk
1 teaspoon vanilla

1/3 cup extra light olive oil
3/4 cup sugar
3 eggs
zest of one large orange

Instructions:

1. Preheat oven to 350°.
2. Line a loaf pan completely with foil, shiny side down.
3. On wax paper, sift flour, baking powder & salt. Set aside.
4. In a small bowl, combine cocoa, sugar, & oil. Set aside.
5. In a measuring cup, combine milk and vanilla. Set aside.
6. In a large bowl, beat oil and sugar until combined.
7. Add eggs one at a time, beating 5 minutes until thick. Stir in orange zest.
8. Add flour mixture alternating with the milk, beginning and ending with the flour.
9. Add one cup of batter to chocolate mixture.
10. Spoon alternating layers into the pan. For the swirl, run a wooden skewer or a dull knife through the batter, being careful not to cut the foil.
11. Bake about 40 minutes. Cool in the pan at least 10 minutes. Remove using the foil and cool completely.

Makes: One loaf