

Mini Zebra Cake Delight

Indulge in a delightful mini zebra cake that combines the rich flavors of chocolate and vanilla in a fun and whimsical way.

Perfect for a single serving, this treat is a sweet reminder of childhood favorites.


25 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1/4 cup all-purpose flour
- 1/4 tsp baking powder
- 1/8 tsp salt
- 1 tbsp unsweetened cocoa powder
- 1 tbsp sugar
- 2 tbsp milk
- 1 tbsp vegetable oil
- 1/4 tsp vanilla extract
- 1 tbsp powdered sugar (for dusting)

Steps

- 1 Preheat your oven to 350°F (175°C).
- 2 In a bowl, mix the flour, baking powder, and salt.
- 3 In a separate bowl, combine the cocoa powder and sugar.
- 4 In another bowl, whisk together the milk, vegetable oil, and vanilla extract.
- 5 Gradually add the dry ingredients to the wet ingredients until smooth.
- 6 Divide the batter into two parts, adding cocoa batter to one and vanilla batter to another.
- 7 In a greased ramekin, alternate pouring the batters to create a zebra pattern.
- 8 Bake for 15-18 minutes or until a toothpick comes out clean.
- 9 Let cool for a few minutes, then dust with powdered sugar before serving.