



THE J.M. SMUCKER Co

Neapolitan Cake

Prep Time Cook Time Serves Difficulty

20 mins 55 mins 16 N/A

Ingredients

- 1/2 cup butter, softened
- 1 cup granulated sugar
- 2 eggs
- 1 tsp Robin Hood® Original All Purpose Flour

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- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 cup plain yogurt or buttermilk
- 2 tbsp cocoa powder
- 1 tbsp plain yogurt or buttermilk
- 2-3 drops red food colouring
- **Glaze:**
- 2 cups icing sugar
- 4-5 tbsp milk
- 1/2 tsp vanilla extract
- 2-3 drops red food colouring

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease an 8 ½" x 4 ½" (1.5 l) pan.

Step 3:

Cream, butter and sugar until light and fluffy in a large bowl with and electric mixer. Scrape bowl. Beat in eggs, one at a time. Add vanilla and mix.

Step 4:

Combine, in a separate bowl, flour, baking powder and baking soda. Add half of dry mixture to wet ingredients. Add yogurt and then remaining dry mixture.

Step 5:

Divide mixture into 3 bowls. Leave one plain, add the cocoa and 1 tablespoon (15 ml) yogurt to another. Stir food colouring into remaining batter.

Step 6:

Spoon alternating colours into prepared pan. Draw a skewer or toothpick through the batter to swirl the colours.

Step 7:

Bake in preheated oven for 50 to 55 minutes or until a toothpick inserted in centre of cake comes out clean. Cool.

Step 9:

Combine ingredients for glaze. Spread glaze over cooled cake.

Images

