**Almond Marble Cake**

PREPARATION TIME: 20 Minutes
COOKING TIME: 40 Minutes

Total Time: 1 Hour

**Ingredients:**

1 cup of white sugar

1/2cup of butter

2 eggs

½ cup of almond flour

1 cup of all purpose gluten free flour

½ teaspoon of salt

1 1/2 teaspoons of baking soda

2 teaspoons of vanilla extract

½ cup of milk

1 teaspoon of vinegar

1 teaspoon of cocoa powder

**Instructions:**

Preheat your oven to 350 degrees. Cream the butter and the sugar together. Add in the eggs, mix well. Combine the almond flour, the all purpose gluten free flour and mix it with the butter and the sugar. Add the vanilla and milk. Separate the mix in half in to two different bowls. In one bowl add half the vinegar, the cocoa powder and mix them together. Add the rest of the vinegar to the second bowl, and mix, poor that bowl into a greased 9 inch pan or spring form. Very slowly make a circular motion with a wooden spoon as you poor the 1st mix on top of the second mix into the spring form or pan. DO NOT over mix!

Bake for 35-40 minutes.