

THE ABERMAN FAMILY MARBLE LOAF

2 cups flour	1 1/2 teaspoons vanilla extract
3 teaspoons baking powder	1/4 teaspoon almond extract
2/3 cup canola oil	2/3 cup fresh orange juice
1 1/3 cup sugar	1 Tablespoon fresh lemon juice
3 eggs (or Egg Beater equivalent)	3 Tablespoons unsweetened cocoa powder

- 1. Preheat oven to 350. Pam/ oil a 9" X 5" loaf pan very well.**
- 2. In a bowl, sift flour and baking powder and set aside.**
- 3. In an electric mixer (medium speed) beat oil and sugar for about 30 seconds.**
- 4. Add eggs, one at a time, and vanilla and almond extracts.**
- 5. Continue beating for a few minutes until the mixture thickens.**
- 6. Then using the lowest speed, add flour mixture alternately with juices, starting and ending with flour. Beat just until the last of flour is added. With a wooden spoon continue mixing until just blended.**
- 7. Pour 3/4 of batter into the well oiled/ Pammed loaf pan.**
- 8. Form marble by adding cocoa powder to the remaining batter and mix. Pour marble over white batter with a knife and swirl through batter, forming figure eights.**
- 9. Bake for about 1 hour until a toothpick or cake tester comes out just dry. Do not overbake. Check after 50 minutes and if necessary, continue until baking is done.**

Recipe makes 1 scrumptious loaf.

I hope you enjoy the Marble Loaf as much as the Aberman family always did.

**Love,
Dorothy**