

## Marble Pound Cake That's Rich, Fluffy, and Perfect for Every Occasion

copycat Neiman Marcus cookies



OVEN  
**350°F**

TIME  
**5 min**

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### INGREDIENTS

For the Cake:

2 cups all-purpose flour

1½ tsp baking powder

½ tsp baking soda

½ tsp salt

½ cup unsalted butter, softened

1 cup granulated sugar

3 large eggs

1 tsp vanilla extract

1 cup buttermilk

½ cup unsweetened cocoa powder

... cup hot water

For the Chocolate Swirl:

... cup granulated sugar

### DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease and flour a 9x5-inch loaf pan or 9-inch round cake pan.
- 2. Prepare the Dry Ingredients:** In a bowl, whisk together flour, baking powder, baking soda, and salt. Set aside.
- 3. Make the Cake Batter:** Cream softened butter and sugar in a large bowl for 3-5 minutes until light and fluffy. Add eggs one at a time, mixing well after each. Stir in vanilla. Alternate adding the flour mixture and buttermilk, beginning and ending with the flour. Mix until just combined.
- 4. Prepare the Chocolate Swirl:** In a separate bowl, mix cocoa powder, sugar, and hot water until smooth.
- 5. Divide and Swirl:** Split the batter in half. Mix the chocolate swirl mixture into one half. In the pan, alternate spoonfuls of vanilla and chocolate batters. Use a knife or skewer to swirl them together for a marbled effect.
- 6. Bake:** Bake for 30-40 minutes, or until a toothpick inserted in the center comes out clean.
- 7. Cool and Serve:** Cool in the pan for 10 minutes. Transfer to a wire rack to cool completely before slicing.

### TIPS FOR SUCCESS

Use room temperature ingredients for smoother batter and even baking.

Swirl gently : You want marbling, not full mixing-less is more!

Don't overbake : Start checking at 30 minutes to avoid drying out the cake.

Upgrade it : Add a drizzle of melted chocolate or a dusting of powdered sugar for presentation. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/marble-pound-cake-thats-rich-fluffy-and-perfect-for-every-occasion/>